

REAL FOOD. REAL STORIES.

# BREAKFAST

*YOUR GUIDE TO  
Festive Feasts  
FOR EVERY OCCASION*

A  
BREAKFAST MAGAZINE  
x Gourmet Farms  
COLLABORATION

+  
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THE HERITAGE CUISINE

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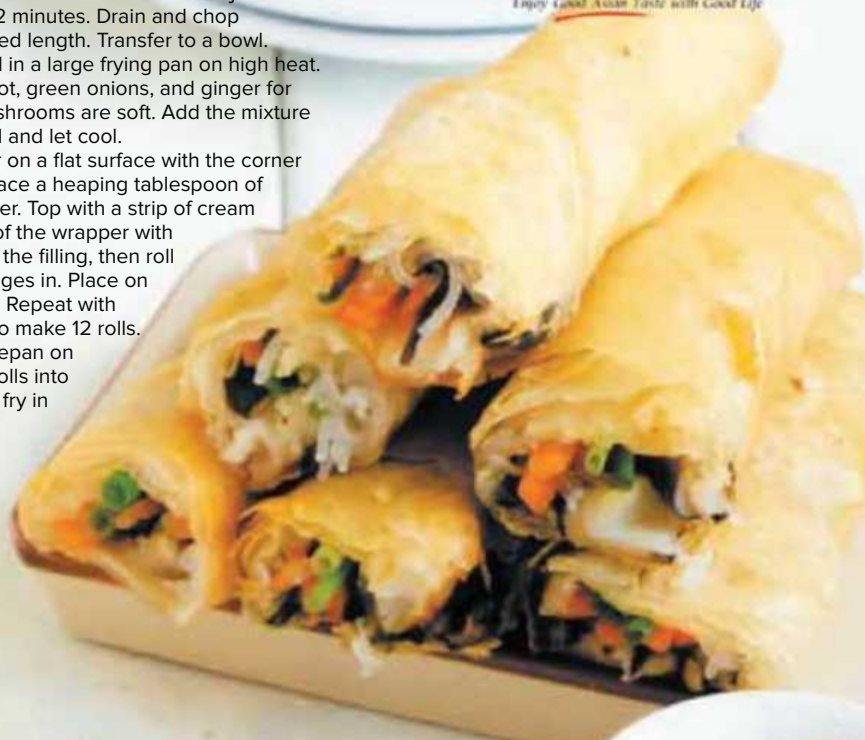
# HEALTHY FISH AND VERMICELLI SPRING ROLLS

## INGREDIENTS

100 grams **Good Life Premium Vermicelli noodles** (about 2 nests)  
 1 tablespoon **Jolly Heart Mate Canola Oil**, plus extra for deep-frying  
 250 grams mixed **Jolly Whole Button and Shiitake Mushrooms**, finely chopped  
 1 piece carrot, shredded  
 2 stalks green onion, finely sliced  
 1 (¾ inch) piece ginger, peeled and finely chopped  
 500 grams skinless cream dory cut into 12 equal strips  
 12 (8.5 x 8.5 inch) lumpia wrappers  
 Dipping sauce (as desired)

## PROCEDURE

- 1 Soak **Good Life Premium Vermicelli** noodles in just-boiled water for about 2 minutes. Drain and chop according to your desired length. Transfer to a bowl.
- 2 Heat 1 tablespoon of oil in a large frying pan on high heat. Sauté mushrooms, carrot, green onions, and ginger for 4 to 5 minutes until mushrooms are soft. Add the mixture to the noodles; mix well and let cool.
- 3 Place a lumpia wrapper on a flat surface with the corner pointing toward you. Place a heaping tablespoon of the mixture on the corner. Top with a strip of cream dory. Brush the edges of the wrapper with water. Fold corner over the filling, then roll up firmly, folding the edges in. Place on a tray, seam side down. Repeat with remaining ingredients to make 12 rolls.
- 4 Heat oil in a deep saucepan on high heat. Split spring rolls into two batches then deep fry in high heat, about 3 to 4 minutes each batch, turning until golden. Drain on paper towels. Serve with dipping sauce on the side.



# HOLIDAY SPICED HAM SCHNITZELS

## INGREDIENTS

3 cups **Good Life Japanese Style Bread Crumbs**  
 ½ cup all-purpose flour  
 2 pieces medium eggs, beaten lightly  
 4 slices ham, (about ½-inch-thick)  
 4 tablespoons butter, chopped, divided into two  
 1 tablespoon paprika  
 ¼ tablespoon chili powder, or more for a spicier kick  
 2 tablespoons **Jolly Heart Mate Canola Oil**, divided into two  
 1 tablespoon curly parsley, finely chopped  
 Potato wedges (optional)

## PROCEDURE

- 1 Mix **Good Life Japanese Style Bread Crumbs** with paprika and chili powder.
- 2 Put flour, eggs and the bread crumbs mixture into three separate bowls.
- 3 Take one ham slice; dip into flour, then egg, then breadcrumbs. Set aside. Repeat with the remaining ham slices.
- 4 Heat a medium frying pan over medium to high heat. Add half the butter and half the oil. When foaming, add 2 ham slices. Cook for 3 minutes, turning once, until golden. Transfer to a wire rack.
- 5 Wipe pan clean; repeat with remaining butter, oil and ham.
- 6 Sprinkle with parsley. Serve with potato wedges on the side, if desired.





# RECIPEDIA



## **FAST FARES: MERRY COCKTAILS**

- 06** Holidays are usually peppered with grand celebrations, but these cocktail dishes and the non-alcoholic cocktail that goes with every single one of them satisfies intimate groups with recipes that are easy to prepare, easy to cook, and easy to eat. Unlock a hassle-free Noche Buena hack without losing the holiday vibe!

## **COMFORT CHOW: SAVORY CENTERPIECES**

- 13** Be bold and adventurous, let all your Noche Buena guests drool over these native-inspired centerpieces that run the gamut from seafood to pork to a Chicken à la King with Pan de Amerikana on the side.

## **GOOD GRUB: SLOW COOKED SAVERS**

- 22** Don't let those leftovers from Noche Buena or Media Noche go to waste by transforming them into brand new dishes! Discover the wonders of slow cooking as a healthier alternative for you and your family.

## **OVEN SESAME! BAKED ENDINGS**

- 30** Cap off a festive meal and share your craving for sweets with your family with these amazingly baked desserts that complement every item on your table.

## **FLAVORS IN FOCUS: A PAIR FOR A FARE**

- 36** Make your holiday dinners lavish and sophisticated with excellent recipes made more fantastic by wine pairings! Get schooled by Chef Sau del Rosario as he whips up three dishes worth the fancy table setup.

# BREAKFAST

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## EDITOR'S THOUGHTS: On Being Brave Eaters

*Series 3 of 6*

## Savor The Taste of Christmas, From our Hearts to Yours

Much like any Filipino family, holidays are the best excuse for take outs, gifted food, and cooked meals all seemingly arranged on one table. Suppose it was the epitome of a classic holiday Filipino feast, then you're in for a good treat. You know how they regard this time of the year as the season of giving and sharing? Well that's the reason our tables are filled with all of these things, including your children's milk bottles.

Like your usual hosts, first, we would like to extend the warmest welcome! This is far from any of the usual Christmas fare with mounted views of the turkey, baked chicken, or glazed ham. We don't have any of that and if that's something you're looking for, we sincerely apologize.

This holiday issue is not akin to the typical feasts of the season, in fact, our recipes serve a dual purpose. These dishes are the types you'd want to cook even after the holiday season because they go well on any table, seasonal or not.

Bottom line is, the holiday season is living proof of how filling our tables and hearts can be if we make the effort to make it season-worthy, every single day. I hope the days pass by slowly for you and your loved ones, so you can savor the taste of Christmas and the fleeting feeling the season gives. Not just for one day but for the rest of them.

Personally, I believe that food is a major component because it not only allows everyone to come together at one table but also because it gives everyone the chance to make up for lost time, which is also one of the reasons our family tables remain special. So make your feasts a lifetime's worth to celebrate with the whole family.

And I hope we become part of that. A fruitful and blessed holiday season from the bottom of our hearts to yours!

Cheers,

*Alexis S. Cuizon*  
Editor in Chief

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# FOOD FOR THOUGHT



## **BREAKING THE FAST WITH SPANKY ENRIQUEZ**

**49** Find spots around the metro to feed your Yuletide appetite even if preparing Noche Buena and Media Noche yourself just isn't your style. Hit this list for something grand and filling!

## **THE TRUTH ABOUT YOUR FOOD**

**58** Save yourself the trouble of worrying about food preparation and safety standards. We sat down with ServSafe-certified instructor Chef Erika de Leon at Global Academy' Epicurean Lab for a crash course in what's what when it comes to food safety and what you should look out for while you hop from party to party this holiday season.

## **STORY ON SPOTLIGHT: OLD GUARDS IN MODERN TIMES**

**60** Atching Lilian Borromeo is essentially an institution in the Filipino food industry because of her continuous advocacy to cook authentic Kapampangan food. Know the story behind the pillar of Kapampangan cuisine and how her San Nicolas cookies remain to be a Christmas traditional treat.

## **GASTRO-EXPLORATIONS: MODERN KAPAMPANGAN**

**70** Our latest food trip takes us back to Pampanga where we take in the latest hot spots and pit stops in this tasty tour of our nation's cuisine capital

# THE GUEST LIST



**Bert Santos** is a 23-year-old visual artist who loves to admire and create beautiful things. He has a lot of hobbies like design and shooting photos and videos. Passionate about his craft, his dream is to make every object that passes through his lens a visual treat for everyone.



**Martin San Diego Martin** is a computer science graduate from DLSU-M, he left the comfy confines of the corporate world to work and experience life with his trusy camera. His works have been published in GMA News Online, Inquirer, Business Mirror, Mabuhay, Smile, InFlight, VIEW Travel and Lifestyle, Expat Travel and Lifestyle, TopGear, Metro, Starstudio, UAAP magazine, and Breakfast magazine.



**Chef Hatch Bodegon** earned his stripes working at hotels and restaurants. His first restaurant was a modern Filipino concept known as The F Word and he has since gone on to become head Chef and co-owner a group. He now serves comfort food with a twist to hundreds of patrons daily.



**Chef Jasper Versoza** turns those unavoidable Noche Buena leftovers into delicious slow-cooked meals, making the next day's grub a special hit for everyone. When he's not churning out mouth-watering recipes, he keeps himself busy in Fat Daddy's Smokehouse and Josiah's Catering Inc.



**Dedet dela Fuente** has run Pepita's Kitchen, hosting private dinners for the last four years. A mother of three daughters who she fondly calls Angel Pepita, Curly Pepita and Little Pepita, she is the only daughter of Buenaventura and Lorna dela Fuente from whom she has learned everything she has to share.



**Chef Sheilla Lopez** returns, and Breakfast happily welcomes back the pâtissière extraordinaire bearing gifts of sweet oven treats to accompany your holiday feast.



**Chef Sau Del Rosario** continues to serve up his particular brand of hearty goodness, bringing us some new recipes and wine pairings for your holiday pleasure



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# MERRY COCKTAILS

Nobody ever said a small party couldn't be a hearty one. Whether you're keeping it simple in the city with a small group of friends or kicking off the holidays before meeting up with the family elsewhere, these cocktail-sized takes on Noche Buena will definitely tide you over.

Recipe by **CHEF HATCH BODEGON OF REFINERY**  
Photography by **GABBY CANTERO**

## GINGERBREAD PUMPKIN WAFFLES WITH BOURBON CARAMEL SAUCE

*A breakfast staple with a festive twist, flavored with pumpkin  
and served with a bourbon caramel sauce*

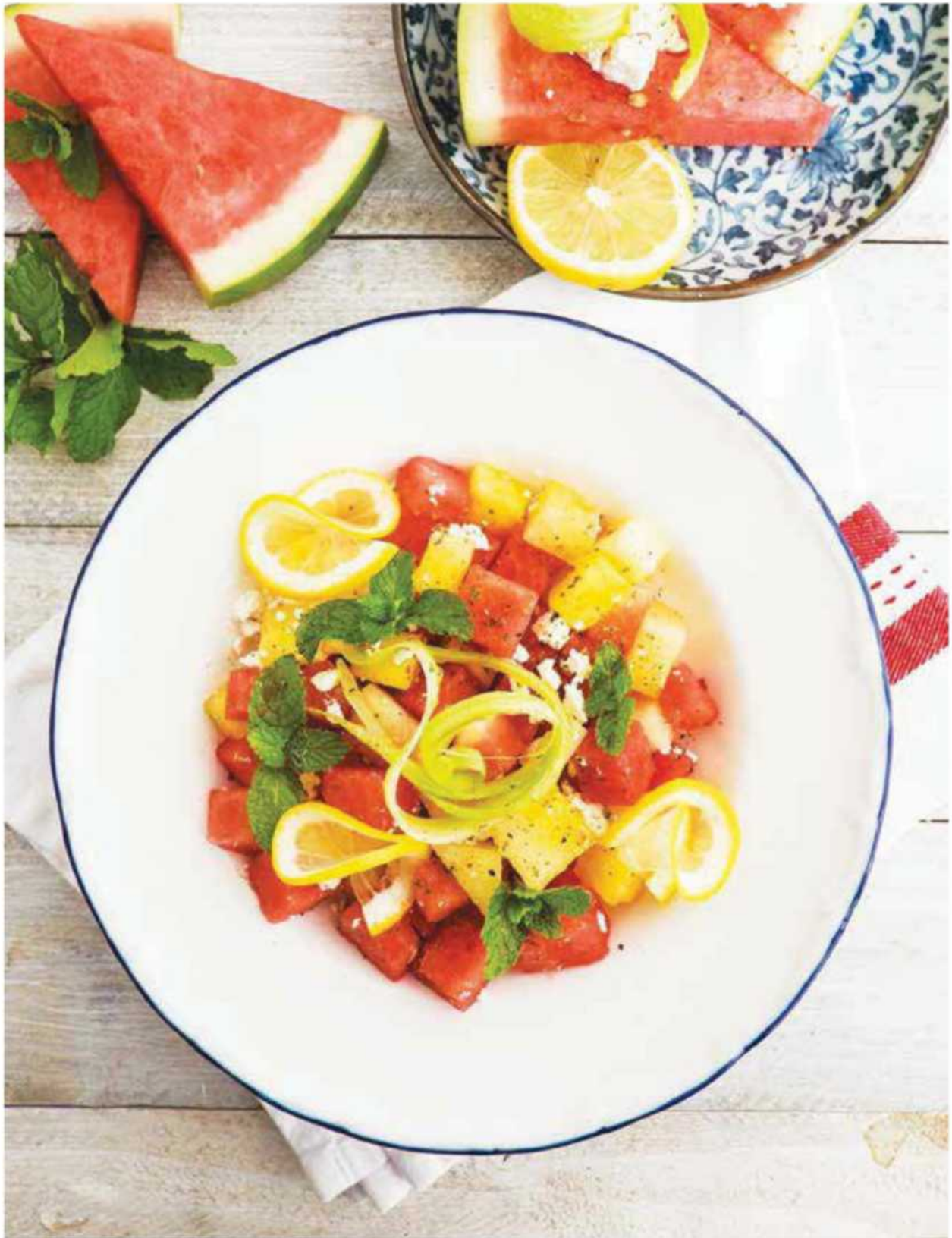




## RIBBON ZUCCHINI WITH CITRUS MINT AND FETA

*A fresh zucchini salad seasoned with mint and a hint of citrus*





## WATERMELON AND SHAVED CELERY WITH FETA

*A fresh watermelon and celery salad seasoned with mint and a hint of citrus*



# GINGERBREAD PUMPKIN WAFFLES WITH BOURBON CARAMEL SAUCE

Preparation time 5 minutes  
Cooking time: 20 minutes  
Serves: 6

## FOR THE WAFFLES

### INGREDIENTS

2 cups all purpose flour, sifted  
4 tablespoons granulated sugar  
1 teaspoon baking powder  
1 teaspoon baking soda  
¼ teaspoon fine sea salt  
1 ½ teaspoons ground cinnamon  
1 teaspoon ground ginger  
¼ teaspoon grated nutmeg  
¼ teaspoon ground cloves  
4 large eggs  
1 cup whole milk  
6 tablespoons unsalted butter (melted)  
½ cup sour cream  
3 tablespoons molasses  
½ cup canned pure pumpkin puree  
2 tablespoons candied ginger

### PROCEDURE

- 1 Preheat oven to 450° F. Place a baking rack on top of a baking sheet.
- 2 In a mixer using the whisk attachment, whisk together the flour, sugar, baking powder, baking soda, salt, cinnamon, ground ginger, nutmeg, and cloves. In another bowl whisk together the eggs, milk, butter, sour cream, molasses and pumpkin until smooth. Put both mixtures together and whisk until combined, carefully fold in the candied ginger.
- 3 Heat the waffle iron, brush generously with butter. Cook the waffles to your liking. To keep waffles warm, transfer to baking rack in the oven

## FOR THE BOURBON CARAMEL SAUCE

### INGREDIENTS

1 cup sugar  
¼ cup water  
½ cup heavy cream  
1 tablespoon bourbon  
Pinch of salt

### PROCEDURE

- 1 Simmer sugar in water on medium heat. Swirl the pan until you get an amber color.
- 2 Remove pan from heat, add cream slowly while stirring.
- 3 Add a pinch of salt and bourbon, then stir thoroughly and afterwards bring back to heat.
- 4 Stir for a minute, and then turn off the heat and let cool.
- 5 Drizzle over waffles or serve on the side.

# RIBBON ZUCCHINI WITH CITRUS MINT AND FETA

Preparation time: 10 minutes  
Serves 4 to 6

### INGREDIENTS

1 kilogram green or yellow zucchini  
2 tablespoons extra virgin olive oil  
1 teaspoon grated lemon zest  
¼ cup torn mint leaves  
155 grams crumbled feta cheese  
Coarse sea salt, to taste  
¼ teaspoon pepper, ground

### PROCEDURE

- 1 Trim your zucchini but do not peel. Using a sharp vegetable peeler, shave the zucchini lengthwise into long, thin strips and discard the core afterwards.
- 2 In another bowl, whisk together oil and lemon zest.
- 3 Drizzle mixture over zucchini. Add mint, cheese, salt and pepper to the bowl and toss. Adjust salt and pepper to taste.

### HATCH NOTES

- It's best to transfer the salad using a slotted spoon to a different dish before serving.

# WATERMELON AND SHAVED CELERY WITH FETA

Preparation time: 10 minutes  
Serves 4 to 6

### INGREDIENTS

6 celery stalks  
1.7 kilograms watermelon, cubed  
1 cup fresh mint leaves, torn  
¼ cup extra virgin olive oil  
1 tablespoon lemon juice, fresh  
1 teaspoon salt  
¼ teaspoon pepper, freshly ground

### PROCEDURE

- 1 Clean celery stalks with a peeler, shaving the stalks into long thin strips
- 2 Cut watermelons into ¾ inch cubes
- 3 In a large bowl, combine the celery, watermelon, feta, and mint
- 4 Drizzle with oil and lemon juice, sprinkle with salt and pepper to your liking
- 5 Toss to mix well.

### HATCH NOTES

- This salad will get watery after preparing. It's best to transfer the salad using a slotted spoon to a different dish before serving.





## RARE ROAST BEEF FILLET WITH ROASTED TOMATO AND MUSTARD CREAM

*A roast beef fillet served with mustard cream and roasted tomatoes on the side*

## RARE ROAST BEEF FILLET WITH ROASTED TOMATO AND MUSTARD CREAM

Preparation time: 5 minutes  
Cooking time: 15 minutes  
Serves 4

### FOR THE ROAST BEEF

#### INGREDIENTS

1 ½ kilograms center cut beef fillet  
Sea salt, to taste  
Freshly ground black pepper, to taste  
2 tablespoons olive oil  
250 grams spinach

#### PROCEDURE

- 1 Preheat oven to 475° F. Season the beef fillet with salt and pepper.
- 2 Heat a large pan over high heat and add oil. When the pan is smoking hot, sear the beef on all sides until browned, then transfer to a roasting pan or oven-proof dish.
- 3 Roast the beef, Remove from the oven and allow to rest in a warm place covered with foil.
- 4 Pick leaves off spinach and discard stalks. Cut the meat into thick slices and serve with the spinach, roasted

tomatoes and if you prefer with mashed potatoes, Drizzle with pan juices and serve with mustard cream

### FOR THE ROASTED TOMATO

#### INGREDIENTS

4 ripe tomatoes, halved lengthwise  
Sea salt, to taste  
Freshly ground black pepper, to taste  
2 garlic cloves, minced  
20 grams fresh breadcrumbs  
2 tablespoons fresh flat leaf parsley  
2 tablespoons extra virgin olive oil

#### PROCEDURE

- 1 Preheat the oven to 400° F
- 2 Arrange the tomatoes with the cut sides up in a small roasting pan. Season with salt and pepper and sprinkle with garlic slices.
- 3 Stir the breadcrumbs and parsley together in a bowl. Scatter over the tomatoes and drizzle with olive oil, then cook for 20 minutes.

### FOR THE MUSTARD CREAM

#### INGREDIENTS

1 tablespoon Dijon mustard  
125 grams sour cream  
1 teaspoon lemon juice, fresh  
Sea salt, to taste  
Freshly ground pepper, to taste

#### PROCEDURE

- 1 Place all the ingredients in a bowl and stir to combine

#### HATCH NOTES

- When roasting beef, allow 7 minutes per 500 grams for rare, and 10 minutes per 500 grams for medium.

## SPARKLING GINGER LEMONADE

Preparation time: 15 minutes  
Serves 6

#### INGREDIENTS

½ cup fresh ginger, peeled and thinly sliced  
¾ cup lemon juice, fresh  
¾ cup sugar, plus more if needed  
2 ½ cups sparkling water, well chilled  
6 lemon slices for garnish  
6 strips of crystallized ginger for garnish  
Ice cubes, as needed

#### PROCEDURE

- 1 Bring 4 cups of water to a boil over high heat. Add ginger slices, cover and then remove from heat. Let stand for 5 minutes.
- 2 Strain the ginger infusion through a fine-mesh sieve into a glass jar and chill.
- 3 Pour lemon juice into a large pitcher, gradually adding sugar, whisking constantly to dissolve.
- 4 Stir in sparkling water and add sugar to taste.
- 5 Fill glasses with ice cubes. Pour equal amounts of the ginger infusion and the lemon mixture, and stir well. Garnish each glass with a lemon slice and a crystallized ginger strip before serving.

#### HATCH NOTES

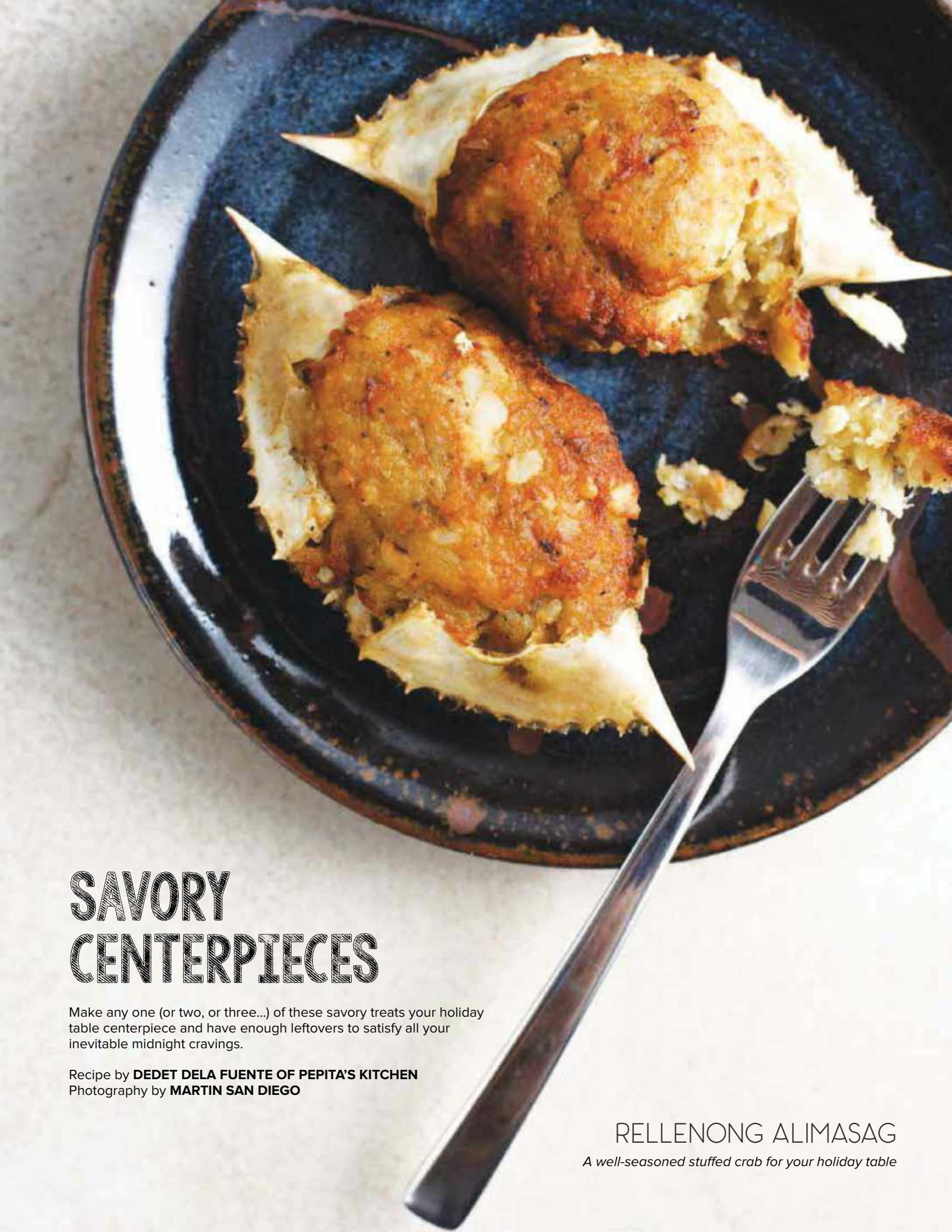
- If you like a stronger ginger flavor let ginger stand in the water for an additional 5 to 10 minutes.  
- Crystallized ginger is available at Rustan's and at Healthy Options





## SPARKLING GINGER LEMONADE

*A fresh non-alcoholic, lemon-based cocktail with just a hint of ginger spice*



# SAVORY CENTERPIECES

Make any one (or two, or three...) of these savory treats your holiday table centerpiece and have enough leftovers to satisfy all your inevitable midnight cravings.

Recipe by **DEDET DELA FUENTE OF PEPITA'S KITCHEN**  
Photography by **MARTIN SAN DIEGO**

RELLENONG ALIMASAG

*A well-seasoned stuffed crab for your holiday table*





## CHICKEN À LA KING

*Chicken à la King dip, served with Pan de Americana on the side*

## RELLENONG ALIMASAG

Preparation Time: 1 ½ Hours  
Cooking Time: 40 minutes  
Serves 4

### INGREDIENTS

1 kilogram alimasag (crab)  
1 cup potato, diced (half-inch thickness)  
¼ teaspoon salt  
¼ teaspoon pepper  
1 tablespoon flour  
1 hard-boiled egg, diced  
½ tablespoon garlic, chopped  
1 tablespoon onion, minced

### PROCEDURE

- 1 Boil crab for about 20 minutes, then remove from water to cool for about 30 minutes.
- 2 Flake the crab, removing the meat. Set aside the shell.
- 3 Shred crab meat.
- 4 Sauté garlic, onion, potato and crab meat. Add salt and pepper, then remove from pan and let mixture cool.
- 5 Beat egg and flour until properly incorporated, and pour into the cool mixture
- 6 Form this meat mixture into your crab shell, and then fry until cooked or light brown in color.

## CHICKEN À LA KING

Preparation Time: 20 minutes  
Cooking Time: 40 minutes to an hour  
Serves 4 to 6

### FOR THE CHICKEN

#### INGREDIENTS

3 pieces chicken breast  
2 ½ cups water

#### PROCEDURE

- 1 Boil chicken breast with 2 ½ cups of water for 25 minutes or until cooked.
- 2 Remove chicken breast from pot, set aside broth because this will be used for the white sauce.
- 3 Debone chicken breast and shred.

### FOR THE WHITE SAUCE

#### INGREDIENTS

¼ cup butter  
¼ cup flour  
1 cup chicken broth  
(from the boiled chicken)  
¾ cup evaporated milk

### PROCEDURE

- 1 Melt butter in a pan and remove from heat once melted.
- 2 Add flour and mix well until slightly thick and well-blended.
- 3 Take mixture in your pan back to the stove for 12 to 15 minutes.
- 4 Remove from heat and stir using a wire whisk. Add broth and milk, then stir constantly until creamy.

### TO BUILD

#### INGREDIENTS

1 whole onion, roughly chopped  
¼ cup margarine  
1 whole red bell pepper, roughly chopped  
2 carrots, diced  
½ cup canned button mushrooms, sliced

#### PROCEDURE

- 1 Sauté onions in margarine and bell pepper, carrots and mushroom.
- 2 Add shredded chicken and mix into sauce.
- 3 Serve with slices of hot Pan de Amerikana

### DEDET NOTES

- If Pan de Amerikana is not readily available, you may substitute with tasty bread, toasted to your liking.





## FISH SALAD

*A fish salad colorfully dressed with carrots, spring onions, eggs and pickled relish*



## PRAWN THERMIDOR

*Stuffed prawns with a citrusy flair courtesy of a lemon butter sauce*



## FISH SALAD

Preparation Time: 15 minutes

Cooking Time: 20 minutes

Serves 5

### INGREDIENTS

Medium-sized Lapu-Lapu or Maya-Maya  
½ cup carrots, finely chopped  
¼ cup spring onion, finely chopped  
4 eggs, hard-boiled, finely chopped  
½ cup pickled relish, finely chopped  
½ cup mayonnaise  
½ teaspoon salt  
¼ teaspoon pepper

### PROCEDURE

- 1 Steam fish until cooked and then shred the flesh. Set aside the fish head and tail.
- 2 Season shredded meat with salt and pepper. Mix well.
- 3 Divide seasoned meat into 4 portions. Top the first portion with carrots, the second portion with egg, the third portion with pickled relish, and the fourth portion with spring onion.
- 4 Arrange topped portions on a wide dish in the form of a fish. Place the fish head and tail on either end of your salad.

### DEDET NOTES

- Bottled pickled relish can be found at all supermarkets.

## PRAWN THERMIDOR

Preparation Time: 20 minutes

Inactive Cooking Time: 10 to 15 minutes

Cooking Time: 25 to 30 minutes

Serves 4 to 5

### FOR THE PRAWNS

#### INGREDIENTS

½ kilogram prawns  
½ teaspoon calamansi  
1 dash pepper

#### PROCEDURE

- 1 Remove the pointed tip of each prawn and slit at the back.
- 2 Place prawns on a grease tray, then sprinkle calamansi juice. Add a dash of black pepper.
- 3 Place in 356° C oven for 8 to 9 minutes until prawns turn pink. Alternatively, you may grill the prawns instead.
- 4 Carefully remove prawn meat from the shell but leaving the head on and skin intact. Set aside the shell with head on as you will stuff it with the meat later.

### FOR THE LEMON BUTTER SAUCE

#### INGREDIENTS

¼ cup butter  
2 teaspoons lemon or calamansi juice  
Pinch of pepper  
Pinch of salt  
½ teaspoon parsley, chopped  
½ cup cream

#### PROCEDURE

- 1 Melt butter and add lemon or calamansi juice.
- 2 Add a dash of salt and pepper then add cream and parsley.
- 3 Mix until well integrated

### TO BUILD

#### INGREDIENTS

¼ cup butter  
2 tablespoons onion, minced  
¼ cup button mushrooms, chopped  
¼ cup bell pepper, chopped  
¼ cup flour  
1 ½ cups milk  
½ cup cheese, grated

#### PROCEDURE

- 1 Melt butter, and add onions. Cook until soft, then add chopped mushroom and bell pepper.
- 2 Mix in flour, milk, and grated cheese until well incorporated, season with salt and pepper to taste. Add diced prawn meat to mixture.
- 3 Re-stuff prawn shells with meat mixture. Serve with lemon butter sauce on the side.



## FRUIT SALAD

*A self-explanatory Pinoy favorite, with a twist*





## PANCIT PARAÑAQUE

*A different take on a Filipino party classic, flavored with pig face*

## FRUIT SALAD

Preparation Time: 10 minutes  
Serves 8 to 10

### INGREDIENTS

2000 ml canned fruit cocktail,  
drained overnight  
500 ml canned pineapple tidbits, cubed  
4 peach halves, cubed  
4 apples, cubed  
1 ½ cups all-purpose cream  
1 ½ cups condensed milk  
¼ cup raisins  
1 cup Quezo de Bola, cubed

### PROCEDURE

- 1 Remove the skin of apple and cut into ½ inches cubes.
- 2 Mix all the ingredients in a large bowl. Toss until well mixed.
- 3 Place in the chiller until time to eat.

## PANCIT PARAÑAQUE

Preparation Time: 15 mins  
Cooking Time: 1 hour  
Serves: 8

### FOR THE PIG FACE

#### INGREDIENTS

1 whole pig face

#### PROCEDURE

- 1 Boil until fork tender (time frame will depend on the size of your pig face)
- 2 Remove face from broth once cooked, set aside broth
- 3 Chop pig face into strips. Once done set aside ¼ of the face for topping.

### FOR THE PANCIT

#### INGREDIENTS

½ kilogram miki noodle  
½ kilogram rice noodle

#### PROCEDURE

- 1 Soak rice noodle in lukewarm water until softened
- 2 Pour hot water over miki noodle (let soak until a little over al dente, this should take between 12 to 15 minutes). Shock noodles with lukewarm water to stop the cooking.

#### TO BUILD

#### INGREDIENTS

¼ kilogram carrots  
½ kilogram cabbage  
½ cup spring onions, chopped  
½ cup celery, chopped  
2 tablespoons garlic, chopped  
3 tablespoons onion, minced  
1 tablespoon salt  
1 tablespoon pepper  
¼ cup soy sauce

#### PROCEDURE

- 1 Sauté onion, garlic, and pork face meat in a pan, season with salt and pepper
- 2 Pour ½ liter of saved broth and let it boil to a simmer over the sautéed mixture.
- 3 Add rice and miki noodles together with all the vegetables and soy sauce in a wok, stir until cooked.
- 4 Top with chopped pig face.



# SLOW COOKED SAVERS

When Christmas rolls around, you can be sure of three things: lots of traffic, lots of people, and lots of leftovers. Lest your palette go dry eating the same seven dishes until New Year's, slow-cook what you've got to put together a whole new menu.

Recipe by **CHEF JASPER VERSOZA OF FAT DADDY'S AND JOSIAH'S CATERING**  
Photography by **GABBY CANTERO**



## QUEZO DE BOLA BREAKFAST MEAT LOAF

*A festive take on an everyday staple with a little queso de bola*





## BRAISED PORK BELLY WITH HAM AND CRACKLINGS

*Ham-flavored and slow-cooked crispy pork belly*





## STEAK MAC AND CHEESE

*Another comfort food classic specially made for adults,  
with some steak and bleu cheese in the mix for good measure*

# QUEZO DE BOLA BREAKFAST MEAT LOAF

Preparation Time: 30 minutes

Cooking Time: 1 to 2 hours

Serves 5

## INGREDIENTS

300 grams Quezo de Bola, shredded  
150 grams mozzarella cheese, shredded  
100 grams smoked bacon, chopped  
250 grams ground pork  
300 grams ground beef  
50 grams carrots, chopped finely  
60 grams onions, chopped finely  
30 grams garlic, minced  
400 grams breadcrumbs  
3 eggs, beaten  
Salt and pepper, to taste  
¼ cup tomato ketchup  
100 grams parsley, chopped

## PROCEDURE

- 1 In a large bowl, combine the ground beef and pork, carrots, onions, garlic, parsley, and smoked bacon.
- 2 Season with salt, pepper, and ketchup.
- 3 Add beaten eggs, flour, and breadcrumbs.
- 4 Fold in Quezo de Bola and mozzarella cheese.
- 5 In a baking sheet, form the mixture into a loaf and bake in a 400° F oven, uncovered, for 1 hour. Check the internal temperature with a meat thermometer after the hour has passed. It should register at 160° F.

- 6 Remove the loaf from the oven and let it rest.
- 7 Slice the loaf and serve. This is best paired with a toasted slice of bread and sunny-side up egg.

## JASPER NOTES

- It is important to let the loaf rest before slicing to keep juices intact
- Meat thermometers are available in all major department stores at their kitchen sections.
- Carry over cooking happens while a dish has been removed from heat, but is still hot and therefore, still cooking.

# BRAISED PORK BELLY WITH HAM AND CRACKLINGS

Preparation Time: 20 minutes

Cooking Time: 3 hours

Serves 5

## INGREDIENTS

450 grams leftover Chinese ham  
(or any smoked ham)  
1 kilogram whole pork belly,  
skin on, boneless  
80 grams onions, roughly chopped  
100 grams carrots, roughly chopped  
100 grams shitake mushrooms, dried  
2 to 3 pieces star anise  
1 teaspoon cumin seeds  
1 teaspoon chili flakes  
2 cups white wine  
4 cloves garlic, crushed and peeled  
2 cups chicken stock  
3 tablespoons unsalted butter

## PROCEDURE

- 1 Preheat the oven at 400° F
- 2 Prepare the belly by scoring the skin diagonally with a very sharp knife
- 3 Season both the skin and belly with salt and pepper in between the scoring. Set aside.
- 4 Place a deep baking pan on a stove. Sauté the vegetables with the ham, ham fat will be rendered into oil. Once vegetables are sautéed, add the mushrooms.
- 5 Add garlic and sauté until vegetables are translucent.
- 6 Add the star anise, cumin seeds, and chili flakes.

- 7 Add the pork, meat side down to your ham and vegetable mixture. Sear until brown, and deglaze with white wine.
- 8 Add stock, not covering the skin so it can crisp up
- 9 Cook in the oven for 2 to 3 hours
- 10 Serve hot and slice thick, best served with pan juices.

# STEAK MAC AND CHEESE

Preparation Time: 20 minutes

Cooking Time: 1 hour

Serves 4

## INGREDIENTS

350 grams leftover steaks  
(rib-eye or tenderloin), sliced  
45 grams onions, chopped finely  
20 grams garlic, minced  
20 grams parsley, roughly chopped  
2 tablespoons olive oil  
4 tablespoons all-purpose flour  
4 tablespoons butter, unsalted  
½ cup cheddar cheese, grated  
½ cup mozzarella cheese, grated  
100 grams bleu cheese, crumbled  
2 cups fresh milk  
500 grams macaroni, cooked according  
to package instructions  
Salt and pepper, to taste

## PROCEDURE

- 1 Preheat oven to 400° F.
- 2 Slice steak into bite size pieces.
- 3 Sauté the steak with onions and garlic in olive oil, toss in half of the parsley, and season with salt and pepper. Set aside.
- 4 In a deep saucepan, make the cheese sauce by melting the butter and adding flour. Add fresh milk and continue stirring until it thickens.
- 5 Add half of the cheddar and all the mozzarella and bleu cheese. Stir in until thick.
- 6 Toss the pasta in the sauce. Add the meat, and top with more sauce.

- 7 Add the remaining cheddar cheese on top and bake in the oven for 45 minutes until brown and bubbly. Top with parsley.

## JASPER NOTES

- If you don't like the taste of bleu cheese, you can substitute it with some sharp cheddar cheese.





## POACHED SALMON AND MANGO CHUTNEY ROLL

*A shredded salmon sandwich topped with homemade mango chutney*

## POACHED SALMON AND MANGO CHUTNEY ROLL

Preparation Time: 20 minutes  
Cooking Time: 40 minutes  
Serves 4

### FOR THE POACHED SALMON

#### INGREDIENTS

400 grams left over salmon,  
cut into chunks  
3 cups olive oil  
5 cloves garlic, whole, peeled  
1 knob ginger, peeled and sliced  
150 grams bacon, roughly chopped  
50 grams red pepper, julienned  
50 grams green pepper, julienned  
30 grams onion, julienned

#### PROCEDURE

- 1 In a deep saucepan, pour in olive oil, set to high heat until you get a low simmer.
- 2 Add salmon, garlic, and ginger in the saucepan. Poach for 30 minutes or until salmon is cooked and flaky. Set aside and let cool.
- 3 Shred the salmon chunks.
- 4 In a hot skillet, sauté salmon with the onions, bell peppers, bacon, and any remaining garlic.
- 5 Set aside the salmon mixture.

### FOR THE MANGO CHUTNEY

#### INGREDIENTS

150 grams ripe mangoes,  
roughly chopped  
30 grams onions, minced  
20 grams cilantro, roughly chopped  
3 tablespoons cumin powder  
White vinegar, to taste  
Salt and pepper, to taste

#### PROCEDURE

- 1 In a pan, sauté onions, mangoes, cilantro, cumin powder and white vinegar.
- 2 Simmer until thick and sauce like consistency. Set aside.

#### TO BUILD

#### INGREDIENTS

6 pieces French bread  
Butter, for spreading  
Mayonnaise, for spreading  
Cilantro, for garnishing  
Chili flakes, for garnishing

#### PROCEDURE

- 1 Cut the French bread in half, lengthwise.
- 2 Rub butter on the bread and toast.
- 3 Spread a little bit of mayonnaise on the toasted bread, top with sautéed salmon and mango chutney
- 4 Garnish with fresh cilantro and chili flakes.

#### JASPER NOTES

- Add some white sugar to the chutney if mangoes are not that sweet.
- Small French breads are available in all grocery stores. If not available, you may substitute them with sausage or burger buns.

## TURKEY, SMOKED BACON AND BEAN STEW

Preparation Time: 15 minutes  
Cooking Time: 2 to 3 hours  
Serves 4

#### INGREDIENTS

500 grams leftover turkey meat  
250 grams dried kidney beans,  
soaked overnight  
50 grams onions, diced  
40 grams carrots, diced  
20 grams celery, diced  
150 grams smoked bacon, chopped  
½ cup molasses  
2 cups tomato ketchup  
½ cup tomato sauce  
Salt and pepper, to taste  
2 tablespoons oregano powder  
1 teaspoon cumin powder  
2 tablespoons chili powder  
1 tablespoon cayenne powder  
1 cup chicken or beef stock

#### PROCEDURE

- 1 Roughly chop all the leftover turkey meat and set aside
- 2 On a hot deep pot or saucepan, sauté all vegetables until translucent.
- 3 Add chopped smoked bacon and dried spices.
- 4 Add ketchup, molasses, and tomato sauce.
- 5 Add chicken stock and let simmer for 10 minutes.
- 6 Add soaked beans and season with salt and pepper to taste.
- 7 Slow cook the stew for 2 hours or more until the beans are tender.
- 8 Serve hot with a slice of toasted bread and fried egg for a perfect breakfast on a cold morning.

#### JASPER NOTES

- Good quality smoked bacons are available at supermarket deli counters
- If chicken or beef stock are not readily available, you may use water and bouillon cubes.





## TURKEY, SMOKED BACON AND BEAN STEW

*A hot stew of turkey meat, smoked bacon and kidney beans*





## POCHERO

### INGREDIENTS

- 2 kilos pork belly, cut into chunks
- 1 tablespoon **Jolly Heart Mate Canola Oil**
- 2 onions, sliced
- 4 carrots, sliced
- 1 head garlic, minced
- 4 chorizo sausages, sliced
- 1 tablespoon paprika
- 1 tablespoon whole peppercorns
- 70 grams **Jolly Tomato Paste**
- 4 cups water
- 1 head cabbage, cut into wedges
- 3 pieces saba bananas, peeled and sliced into chunks
- 1 can 425 grams **Jolly Garbanzos**, drained
- 2 cans 400 grams **Jolly Whole Mushrooms**, drained and quartered
- 2 large potatoes sliced thickly
- 1 bunch patchay cleaned
- Fish sauce to taste

### PROCEDURE

- 1 Pan-fry pork belly chunks in a pan with a little oil until browned all around.
- 2 Sauté onions, carrots, garlic and chorizo in the same pan. Add paprika and peppercorns then add **Jolly Tomato Paste** and water to cover the meat.
- 3 Simmer on low heat until pork chunks are tender. Add potatoes as well as the saba bananas, **Jolly Garbanzos** and **Jolly Mushrooms**.
- 4 Cook until potatoes and saba are tender. Add the patchay and cabbage and then season broth with fish sauce. Serve.

## EMBOTIDO WITH MUSHROOMS

### INGREDIENTS

#### FOR THE EMBOTIDO TMEAT MIXTURE

- 1 kilo ground pork
- 1 large carrot, chopped finely
- 2 cans **Jolly Pieces and Stems**, drained and chopped
- 150 grams pickle relish
- 1 cup cheddar cheese, grated
- 70 grams **Jolly Tomato Paste**
- 2 tablespoons brown sugar
- ½ cup **Jolly Cream of Mushroom Soup**
- 2 pieces egg, slightly beaten
- ¼ cup cornstarch
- 1 large onion, roughly minced
- 1 can **Jolly Red Pimientos**, drained and minced
- 2 cups **Good Life Bread Crumbs**

#### FOR THE FILLING

- 3 pieces hard boiled egg, sliced
- 3 pieces hotdog, sliced
- 150 grams raisins
- Salt and pepper to taste

### PROCEDURE

- 1 Mix all the meat mixture ingredients in a bowl.
- 2 Chill the mixture for an hour.
- 3 Place about 150 to 200 grams of mixture per sheet of aluminium foil. Flatten the mixture. Place sliced eggs and sliced hotdog alternately on middle of the meat mixture.
- 4 Roll the foil to form a cylinder (with 2 inches diameter)
- 5 Close on both ends to lock and steam for one hour.
- 7 Remove from steamer and let stand for another hour. Serve with bread or rice.



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DECEM



# BAKED ENDINGS

Christmas wouldn't be Christmas without seasonal sweets fresh from the oven. Tide yourself over with these instant-classic holiday treats.

Photography by **GABBY CANTERO**



Recipes by **CHEF SHEILLA LOPEZ**

## FRUIT SALAD TRIFLE

*A superb combination of moist Angel Food Cake, creamy custard, and all your favorite fruit salad toppings*



## CRANBERRY ORANGE POUND CAKE

*A fluffy, moist holiday pound cake with a cream cheese glaze*



# FRUIT SALAD TRIFLE

Preparation Time: 15 minutes  
Baking Time: 25 to 30 minutes  
Cooking Time: 10 minutes  
Serves 12

## FOR THE ANGEL FOOD CAKE

### INGREDIENTS

- 1 ¼ cup egg whites (about 8 or 9 eggs)
- 1 cup granulated white sugar, sifted
- ½ cup granulated white sugar, sifted
- 1 cup cake flour, sifted
- 1 ¼ teaspoon cream of tartar
- 1 teaspoon vanilla extract
- ¼ teaspoon salt

### PROCEDURE

- 1 Preheat the oven to 356° F. Lightly brush a 10-inch cake pan with butter and flour, chill in the fridge until ready to use.
- 2 Place egg whites in a mixing bowl, let stand at room temperature for 30 minutes, then combine the ½ cup sugar and flour, set aside.
- 3 Add cream of tartar, vanilla extract and salt to egg whites. Using a whisk attachment on your electric mixer, beat on medium speed until soft peaks form. Gradually add sugar, beating on high until stiff peaks form. Gently and gradually fold in flour mixture, about ¼ cup at a time.
- 4 Gently spoon mixture into the prepared cake pan. Cut through batter with a small knife to remove air pockets. Bake for 30 to 35 minutes or until lightly browned.
- 5 Cool completely on a cooling rack for about 30 minutes

## FOR THE CUSTARD

### INGREDIENTS

- 200 ml fresh whole milk
- 300 ml whipping cream
- 2 teaspoons vanilla extract
- 2 tablespoons all-purpose flour
- 4 pieces large egg yolks
- 9 tablespoons granulated white sugar
- ¼ teaspoon salt

### PROCEDURE

- 1 Beat egg yolks, salt, flour, and sugar until well combined. Set aside egg mixture.
- 2 In a heavy medium saucepan, bring to a boil the cream, milk, and vanilla, stirring constantly. Once done, pour it into the egg mixture, off from the heat. Mix well.
- 3 Return the mixture to heat and boil, stirring constantly until smooth. This should take about five minutes. Once it has thickened, remove from heat and chill.

## CHANTILLY CREAM

### INGREDIENTS

- 500 ml whipping cream
- ¼ cup caster sugar

### PROCEDURE

- 1 Combine whipping cream and caster sugar in your mixing bowl.

- 2 Using a whisk attachment on your electric mixer, beat until properly incorporated.
- 3 Remove whisk attachment to check if Chantilly holds its shape upon removal. If ready, set aside. If not, whip cream again to restore thickness.

## TO BUILD

### INGREDIENTS

- 1 cup canned pineapple chunks, drained
- 1 cup red maraschino cherries, drained
- 3 large ripe bananas, cut into ½ inch chunks
- 1 cup canned peaches, cut into ½ inch chunks

### PROCEDURE

- 1 Using a serrated knife, cut the cake into three parts, lengthwise.
- 2 Place the first layer of cake on a trifle bowl and spoon over custard. Top with chopped fruits and finish off with a layer of chantilly cream. Do this for the next two layers.
- 3 Garnish topmost layer with cherries and fruits. Chill and serve.

# CRANBERRY ORANGE POUND CAKE

Preparation Time: 15 minutes  
Baking Time: 25 minutes  
Serves 8

## FOR THE POUND CAKE

### INGREDIENTS

- 125 grams unsalted butter, softened
- 90 grams granulated white sugar
- 1 piece large egg
- 2 large egg yolks
- ½ cup cranberries
- Zest of 1 orange
- 1 teaspoon baking powder
- 1 ¼ cups all-purpose flour
- ¼ cup fresh orange juice
- 100 ml fresh whole milk

### PROCEDURE

- 1 Preheat oven to 356° F. Butter and flour medium sized loaf pans and set aside.
- 2 Beat butter and sugar into a cream. Add orange zest. Keep beating the mixture on low speed.
- 3 Gently add eggs one at a time.

- 4 Stir in vanilla extract.
- 5 In a separate medium bowl, mix together flour and baking powder. Slowly add heaps of the dry ingredients into the other mixture.
- 6 Fold in cranberries.
- 7 Once well incorporated, transfer mixture into loaf pans and bake for 25 to 30 minutes, or until toothpick ready. Let it cool.

## CREAM CHEESE GLAZE

### INGREDIENTS

- ¼ cup cream cheese, softened
- ¼ cup powdered sugar, sifted
- 2 teaspoons fresh lemon juice
- ¼ teaspoon vanilla extract

### PROCEDURE

- 1 Whisk together cream cheese, powdered sugar, vanilla extract and lemon juice until smooth.

## TO BUILD

### PROCEDURE

- 1 Spread cream cheese glaze on top of the pound cake and you may garnish with grated orange skin.
- 2 Chill until ready to serve.



## CHRISTMAS TREE BROWNIES

*Holiday brownies topped with chocolate bits on a candy cane stem*



# CHRISTMAS TREE BROWNIES

Preparation Time: 15 minutes, Inactive Preparation Time: 1 hour  
Baking Time: 20 minutes  
Makes 4 Christmas Tree Brownies

## FOR THE CHOCOLATE BROWNIES

### INGREDIENTS

- 1 cup bittersweet or semi-sweet chocolate bits
- 120 grams unsalted butter, softened
- 2 large eggs
- 1 cup granulated white sugar
- 1 cup all-purpose flour, sifted
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon vanilla extract
- ¼ teaspoon baking powder

### PROCEDURE

- 1 Preheat the oven to 356° F. Prepare an 8x8 inch non-stick cake pan and line with parchment paper.
- 2 Heat butter and chocolate in a medium saucepan and stir constantly until completely melted. Set aside chocolate mixture.
- 3 In a separate bowl, combine eggs, sugar, cocoa powder, flour, and vanilla extract. Once well combined, add in chocolate mixture and incorporate well.

- 4 Pour the batter onto the cake pan and bake for 20 minutes.
- 5 Let it cool and freeze for an hour to make it easy to slice.

## FOR THE FROSTING

### INGREDIENTS

- ¼ cup unsalted butter,
- 4 tablespoons powdered sugar
- 1 drop green food coloring

### PROCEDURE

- 1 Whisk butter and icing sugar until smooth. Add the food coloring and mix until well combined.
- 2 Place the frosting in a piping bag, cut off the bottom with a very small hole. Squeeze bag to pipe frosting over brownies.

## TO BUILD

### INGREDIENTS

- 1 small of pack of chocolate chips
- 4 candy canes
- Candy sprinkles

### PROCEDURE

- 1 Once you've covered the brownies with frosting on top, you can start by slicing them into small-sized triangles that takes the shape of a tree.
- 2 Insert candy canes on the bottom part of the brownies and decorate the frosting with chocolate chips and sprinkles.

### SHELLA NOTES

- If candy canes are unavailable, use lollipop sticks wrapped in red or green ribbon

# COCONUT CREAM TART

Preparation Time: 30 minutes, Inactive Preparation Time: 2 hours  
Baking Time: 20 minutes, Cooking Time: 10 minutes  
Serves 6

## FOR THE PÂTE SUCRÉE (SWEET SHORTCRUST PASTRY)

### INGREDIENTS

- 100 grams unsalted butter, softened
- 70 grams caster sugar
- 1 large egg
- 2 large egg yolks
- 200 grams all-purpose flour, sifted

### PROCEDURE

- 1 In a standard mixing fitted with a paddle attachment, cream butter and sugar on medium speed until light and fluffy, stopping from time to time to scrape down the sides, bottom and paddle. Add eggs one at a time, and beat until well combined.
- 2 Stop mixing and add flour. Mix on low until the dough is fully incorporated. Finish mixing with a large rubber spatula. Wrap the dough in cling wrap and chill in the freezer for 30 minutes.
- 3 Remove the dough from the freezer and take off the cling wrap. Roll out dough evenly on a heavily floured surface, until it's a quarter of an inch

thick. Roll the dough back onto the rolling pin, and then gently roll out into the tart pan. Press the dough into the pan to shape it, then cut off the excess. Chill in the freezer for 5 minutes.

- 4 Adjust oven rack to center position and preheat oven to 350° F. Get the tart pan and place a foil on top of the dough. Fill the center with rice grains or baking beans and place in the oven. Bake for 1 minute, rotating halfway though. Remove the foil with rice grains or beans and continue to bake until golden brown, about 10 to 15 more minutes. Let it cool.

## FOR THE COCONUT-CUSTARD FILLING

### INGREDIENTS

- ¾ cup caster sugar
- ¼ cup all-purpose flour, sifted
- 2 pieces large eggs, beaten
- 1 ¾ cups fresh whole milk
- ¾ cup sweetened desiccated coconut
- 2 teaspoons vanilla extract

- 1 cup whipped cream
- 3 tablespoons powdered sugar
- 3 tablespoons sweetened desiccated Coconut, for garnish

### PROCEDURE

- 1 In a heavy medium saucepan, whisk together sugar, vanilla extract, eggs, milk, and flour, and bring to simmer over medium heat, whisking continuously to prevent forming lumps. Turn off the heat, and stir in desiccated coconut. Transfer to a bowl and cool down to room temperature.
- 2 Whip cream until firm, add powdered sugar. Place in the piping bag. Set aside and chill in the fridge.
- 3 Spoon custard into the baked tart. Chill in the fridge for 30 minutes. Pipe whipped cream on top and sprinkle with desiccated coconut.



COCONUT CREAM TART  
*A classic cream tart topped with coconut flakes*



# A PAIR FOR A FARE

Eat, drink, and be merry! Get the lowdown from Chef Sau del Rosario as he shares three centerpiece-worthy dishes best paired with good wine.

Photography by **BERT SANTOS**



Recipes by **CHEF SAU DEL ROSARIO**

## GRILLED SNAPPERS WITH CHORIZO, LEEKS AND SWEET POTATO CASSEROLE

*A hearty fish dish best paired with Beringer's crisp and well-balanced Chenin Blanc 2014*

## GRILLED SNAPPERS WITH CHORIZO, LEEKS AND SWEET POTATO CASSEROLE

Preparation Time: 30 minutes

Cooking Time: 20 minutes

Serves 4 to 6

### INGREDIENTS

2 medium sized snappers, cleaned  
100 grams leeks, cut into an inch size  
1 piece chorizo  
4 tablespoons olive oil  
1 piece lemon, cut into pieces  
2 tablespoons black olives  
2 tablespoons capers  
Handful fresh thyme  
Salt, pepper to taste  
200 grams sweet potato,  
boiled and cut in to cubes

### PROCEDURE

- 1 Stuff snappers with lemon wedges and thyme.
- 2 Season with salt and pepper then grill both sides into the hot grill with olive oil.
- 3 Add sweet potatoes, black olives, chorizo, capers and leeks.
- 4 Place the snapper in the oven at medium heat for 15 minutes or until they are fully cooked.
- 5 Serve.

### THIS DISH IS BEST PAIRED WITH BERINGER CHENIN BLANC 2014

A well-balanced wine with aromas and flavors of crisp citrus, melon, and spicy ginger. Its meant to be enjoyed with a variety of foods, from Asian and Mexican foods to a casual backyard barbecue with friends.



## BAKED FREE-RANGE CHICKEN WITH BLACK RICE, CANDIED FRUITS AND PINENUTS

Preparation time: 20 minutes

Cooking time: 1 hour

Serves 4 to 6

### FOR THE CHICKEN

#### INGREDIENTS

2 pieces whole free-range chicken  
2 tablespoons paprika  
1 tablespoon fresh rosemary  
1 cup soft butter  
Salt and pepper

#### PROCEDURE

- 1 Mix butter, rosemary, paprika, salt and pepper together.
- 2 Rub mixture to the chicken.
- 3 Bake chicken for 45 minutes (or until cooked) at 175° F.

### FOR THE RICE

#### INGREDIENTS

2 cups cooked black rice (any substitute will do)  
¼ cup dried fruits  
2 tablespoons roasted pine nuts  
2 tablespoons flat parsley, chopped  
Salt, pepper to taste

#### PROCEDURE

In a bowl, mix all ingredients. Set-aside.

#### TO BUILD

In an oven-proof casserole, layer black rice in the bottom and place the chicken on top. Serve.



### THIS DISH IS BEST PAIRED WITH BERINGER FOUNDERS' ESTATE ZINFANDEL 2012

The Beringer Founders' Estate Zinfandel is the quintessential California Zinfandel - a wonderfully rich and intense wine. Notes of vanilla and nutmeg are complimented by rich, blackberry flavors with a hint of black pepper on the finish.





## BAKED FREE-RANGE CHICKEN WITH BLACK RICE, CANDIED FRUITS AND PINENUTS

*Golden-brown chicken on a bed of assorted fruits, veggies, and nuts best paired with with Beringer Founders' Estate Zinfandel 2012*



## BRINED THEN PAN-ROASTED PORK CHOPS WITH STRAWBERRY BUTTER AND APPLES

*A pan-roasted pork chop topped with strawberry butter and apples, best paired with plum-  
and-berry tinged Beringer Founders' Estate Merlot 2012*





# A Feast For All

Create sumptuous feasts with Sapporo's premium line of noodles – sotanghon, pancit bihon, pancit canton and misua. These noodles are best combined with other diverse ingredients and spices so you could enjoy any Western or Eastern dish. With its easy availability at leading supermarkets and groceries nationwide, you can enjoy delightful dishes anytime you want.



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# Cook like a Chef

with chef Sheila Lopez



Preparation Time: 25 minutes  
Cooking Time: 15 minutes  
Serves 4

## Lemon Grass Beef and Vermicelli Noodle



🌱 packed with protein 🍏 heart-friendly 🌿 energy-boosting 🍃 low in calories

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# Cook like a Chef

with chef Sheila Lopez



Serves 4  
Preparation Time: 15 minutes  
Cooking Time: 15 minutes

## Crispy Shrimp-mango Spring Roll w/ Honey-lemon Dip & Thai Vermicelli Noodles Salad



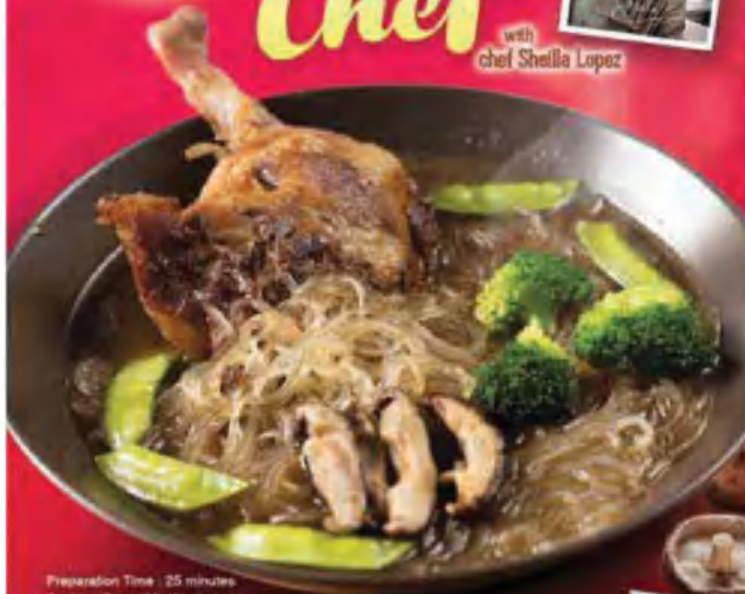
🍏 vitamins enriched 🍌 high in fiber 🌿 rich in protein 🍃 low in calories

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# Cook like a Chef

with chef Sheila Lopez



Preparation Time: 25 minutes  
Cooking Time: 35-40 minutes  
Serves 2

## Sapporo Vermicelli with Braised Duck in Broth



🌱 rich in vitamins 🍏 heart-friendly 🌿 packed with protein 🍃 energy-boosting

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# Cook like a Chef

with chef Sheila Lopez



Serves 8  
Preparation Time: 10 minutes  
Cooking Time: 30 minutes

## Sapporo Vermicelli Cake

100% whole grain Vermicelli Cake



🍏 low in fat 🍏 heart-friendly 🌿 rich in antioxidants 🍃 energy-boosting

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### Nutrition Facts

- Calories 563
- Fat 15g
- Protein 38g
- Carbs 72g

#### Ingredients:

- 100 grams Sapporo Long Kow Vermicelli (sotanghon)
- 8 pieces Spring Roll Sheets, medium-sized
- 200 of Peanut Oil
- 1/4 cup Peanuts, roasted and unsalted, coarsely chopped
- 1 piece Ripe Mango, sliced small
- 500 grams Shrimps Medium, rinsed and deveined

#### Vermicelli Noodle Salad

- 1 tablespoon Ginger, grated
- 1 piece Red Bell Pepper, sliced thinly
- 2 piece Green Bell Pepper, sliced thinly
- 2 tablespoons Coriander, coarsely chopped
- 1 piece Red Chili, deseeded and chopped finely
- 2 tablespoons Fish Sauce
- 1 liter Water
- 1 tablespoon Coriander, coarsely chopped (optional)
- Salt to taste

#### Honey Lemon Dip

- 1/4 cup Honey
- 1 tablespoon Lemon Juice
- Pinch of Chili Flakes
- 1 tablespoon Lemon Juice
- 1 tablespoon Brown Sugar
- 1 tablespoon Warm Water
- 1 teaspoon Salt
- Pinch of Freshly Grated Black Pepper
- 1 tablespoon Coriander, coarsely chopped

#### Procedure:

1. Start making the vermicelli salad. Combine dressing ingredients: ginger, red and green bell peppers, fish sauce, lemon juice, brown sugar, water and salt in a jar and shake well to combine. Set aside for the flavours to infuse.
2. Soak vermicelli in boiling water for a few minutes or per packet instructions, then drain and rinse under cold water, this will stop them sticking further and also from sticking together.
3. Combine vermicelli noodles with the dressing. You can add more salt if you find it bland. Toss the chopped coriander with the salad and set aside.
4. For the honey-lemon dip, combine honey, lemon and chili flakes by whisking them together. Set aside.
5. Starting with the spring roll. After the shrimp is deveined, remove the vein and season with salt. Insert a toothpick all over the shrimp body so that it will remain straight upon cooking.
6. Simmer the water in a medium cooking pot. Put the shrimp and cook for few minutes, until overcooking the shrimp. Drain the shrimp and remove the toothpick. Set aside.
7. Combine the shrimps, chopped peanuts, coriander in a bowl. Mix until well combined. Season with salt.
8. Place spring roll wrapper on a flat surface with one of the points facing you. Place approximately 1 tablespoon of the mango and peanut mixture on the bottom third of the wrapper. Add two pieces of shrimp on top, hold on the point closest to you. Now fold in both right and left points and finally roll into a tight cylinder. Dab with some water (that has been mixed with a little flour to form a paste) and seal. Repeat the process to make all the rolls and place under a damp cloth until ready to deep fry or pan fry.
9. Heat the peanut oil in a wok or big frying pan. Fry the spring rolls until the spring roll wrapper turns into golden brown. Set aside.
10. Serve the spring shrimp-mango spring roll with the honey-lemon dip and vermicelli noodle salad. Just prior to serving, garnish mixer with chopped coriander atop the noodle salad. The vermicelli salad can be served cold or hot.

### Nutrition Facts

- Calories 808
- Calories from Fat 27g
- Total Fat 27g
- Protein 58g
- Carbs 90g

#### Ingredients:

- 250 grams Sapporo Long Kow Vermicelli (sotanghon)
- 2 pcs. shallots, finely chopped
- 2 cloves garlic, finely chopped
- 2 stalks lemongrass, finely chopped
- 60 ml fish sauce
- 500 grams beef sirloin
- 1 small red chili, finely chopped
- 50 grams granulated white sugar
- 1 pc. lime, juiced
- 60 ml rice vinegar
- 1 small iceberg lettuce, cut into thin wedges
- 1 pc. cucumber, cut into julienne
- 1 pc. carrot, cut into julienne

- 50 grams bean sprouts, blanched
- 1 tbsp. coriander leaves, chopped coarsely
- 115 cups mint leaves, rinsed and trimmed
- 100 grams peanuts, roasted and coarsely chopped

#### For the Hour Cham Dressing:

- 1 large garlic clove, chopped
- 1 red chili, sliced and chopped
- 1/4 lime, juiced
- 30 ml fish sauce
- 6 tbsps. water
- 3 tbsps. sugar
- 50 grams carrot, grated

#### Procedure:

Using a mortar and pestle, start combining shallot, half of garlic, and lemongrass, then pound to a coarse paste. Pour in the 15 ml of fish sauce and freshly ground black pepper, then pound to combine. Place beef and lemongrass paste in a bowl, toss to coat, cover with plastic wrap and marinate for 1 hour. Prepare the dressing by combining the remaining garlic and fish sauce, chili, sugar, lime juice, rice vinegar and stir until sugar dissolves. Set the dressing aside. Place the sotanghon in a heat-proof bowl; pour over the boiling water and stir using chopsticks to separate noodles. Drain, refresh in cold water, and then drain again. Heat a charcoal pan over medium-high heat. Season the beef slightly with salt and pepper. Grill the beef for 1-2 minutes on each side. Rest the beef on a wooden chopping board for a minute and slice thinly against the grain. Set aside and keep in a warm place. Combine sotanghon, lettuce, cucumber, carrot, bean sprouts and herbs in a large bowl. Add the beef on top of the bowl, scatter with peanuts. Place the dressing in a separate saucer and serve immediately.

### Noodleliciously Healthy

www.sapporoproducts.com.ph

### Nutrition Facts

- Calories 544
- Fat 11g
- Protein 15g
- Carbs 96g

#### Ingredients:

- 150 grams Sapporo Long Kow Vermicelli (sotanghon), uncooked
- 150 grams Maraschino Cherries, cut into halves
- 100 grams Raisins
- 60 grams Unsalted Butter, softened
- 3/4 cup + 3 tablespoons Granulated White Sugar
- 1 1/2 teaspoons Cinnamon

- 1/2 teaspoon Nutmeg
- 2 teaspoons Vanilla Extract
- 2 1/2 cups Fresh Milk
- 1 cup Evaporated Milk
- 1/2 sachet Knox Gelatin Powder
- 1/2 cup Fresh Milk

#### Procedure:

1. Place noodles in a big bowl and pour hot water. Drain and set aside.
2. Heat butter in a medium saucepan over medium heat. Pour in the 2 1/2 cups fresh milk and 1 cup evaporated milk. Stir for 30 seconds.
3. Add the sugar, nutmeg and cinnamon. Stir until the sugar is melted.
4. Put the cherries and raisins, and stir in the vermicelli noodles. Keeping the stove on low heat, let the noodles simmer in the milk for 30 minutes. The noodles will absorb all its flavors.
5. Meanwhile, boil 1/2 cup of fresh milk in a small saucepan and add it to gelatin powder in medium bowl; stir for 2 minutes or until completely dissolved. Strain it through fine sieve. Then, add it to the vermicelli mixture, stir until well combined and cook for 5 minutes more. Once the sauce has thickened like pudding, remove from the heat.
6. Pour it into a medium pyrex or baking dish that will allow your vermicelli cake to be about 1 1/2 inches in thickness.
7. Place in the fridge for 3-4 hours to set. Garnish the top with remaining cherries. Cut and serve.

### Nutrition Facts

- Calories 1546
- Fat 73 grams
- Protein 94 grams
- Carbs 114 grams

#### Ingredients:

- For the duck:
- 2 duck legs
- 1 white onion, sliced
- 1/2 cup peanut oil
- 1/2 cup white wine

#### For the soup:

- 200 grams Sapporo Long Kow Vermicelli (sotanghon)
- soaked in hot water until al dente
- 100ml reserved duck broth (broth from roasting)
- 1 liter chicken stock

- 1 tbsp. soy sauce
- 1/2 cup snow peas, blanched
- 1/2 head broccoli, blanched
- 4 shiitake mushrooms, sliced
- 30ml canola oil
- Salt and freshly ground black pepper, to taste

#### Procedure:

Preheat the oven to 200°C. For the duck, season them with salt and pepper. Place the duck, onion and peanut oil in a shallow roasting pan. Roast the duck in a 200°C oven for 25-30 minutes. Prepare the vegetables, blanching the broccoli and snow peas. Set aside. Using a small frying pan, put some oil over medium heat. Stir-fry the mushrooms and season with salt and pepper. Set aside. Place the vermicelli noodles in a heat-proof bowl; pour over the boiling water and stir using chopsticks to separate noodles. Drain, refresh in cold water, and drain again. Remove the roasting pan from the oven and skim away the fat. Remove the duck legs, and put them in a warm place. Place the pan over a medium-high burner and deglaze with white wine. Pour over the chicken stock and gently simmer for one hour to concentrate more flavor. Check the seasoning of the broth if it needs more salt and ground black pepper. Strain, reserving the broth. For assembly of the soup, divide the soup between two bowls. In each bowl, divide the vermicelli noodles, broccoli, snow peas, shiitake mushrooms and the roasted duck legs. Serve immediately.

### Noodleliciously Healthy

www.sapporoproducts.com.ph

## BRINED THEN PAN-ROASTED PORK CHOPS WITH STRAWBERRY BUTTER AND APPLES

Preparation Time: 5 hours (including brining)  
Cooking Time: 10 minutes  
Serves 4

### FOR THE BRINE

#### INGREDIENTS

- ¼ cup salt
- 4 cups water
- 2 pieces bay leaf
- 1 tablespoon peppercorns

#### PROCEDURE

- 1 Mix the ingredients in a plastic container.
- 2 Place the pork inside the plastic and arrange into a single layer. Seal properly.
- 3 Let this sit for 2 to 5 hours before cooking.

### FOR THE PORK CHOPS

#### INGREDIENTS

- 4 pieces (550 grams each) pork chops, deboned

#### PROCEDURE

- 1 Damp pork chops using a cloth and grill into a hot skillet with hot oil.
- 2 Cook both sides and finish off in the oven at 175° F for 3 to 5 minutes or until done.

### FOR THE STRAWBERRY BUTTER

#### INGREDIENTS

- 1 cup unsalted butter
- 2 tablespoons chopped Italian parsley
- 1 tablespoon lemon juice
- 4 to 6 pieces strawberries, mashed or sliced thinly

### PROCEDURE

- 1 In a large bowl, mash the butter with a fork.
- 2 Add the lemon juice, strawberry puree and chopped parsley until the ingredients are fully mixed.
- 3 Spread out a large square of plastic wrap.
- 4 Scoop the mixed butter onto the plastic.
- 5 Shape into a cylinder and wrap tightly.
- 6 Refrigerate. Slice before serving.

### FOR THE PEPPERCORN SAUCE

(Good for 1 cup worth of sauce)

#### INGREDIENTS

- 2 tablespoons demi-glace (store-bought from the supermarket - Knorr has this)
- 1 cup chicken stock
- 4 tablespoons red cooking wine
- 2 tablespoons onions, minced
- 2 tablespoons green peppercorn
- 2 tablespoons cooking oil
- Salt and pepper to taste

#### PROCEDURE

- 1 In a sauce pan, sauté onions in hot oil until translucent. Add peppercorns and continue cooking for a minute.
- 2 Add wine and reduce to half.
- 3 Add demi-glace and stir in chicken stock. Simmer and continue cooking for 2 to 3 minutes. Season and serve with chicken.

### TO BUILD

#### INGREDIENTS

- 2 pieces apples, cubed
- 200 grams brussel sprouts, blanched
- 1 tablespoon butter
- 1 tablespoon onions, minced
- Salt and pepper to taste
- 1 cup peppercorn sauce (optional)

#### PROCEDURE

- 1 Sauté brussel sprouts and apples with onions in a pan for few minutes until the apples are slightly tender.
- 2 Season with salt and pepper.
- 3 Serve the chops with apples and brussel sprouts topped with strawberry butter. Serve the sauce (optional) on the side.



### THIS DISH IS BEST PAIRED WITH BERINGER FOUNDERS' ESTATE MERLOT 2012

Approachable and delicious. Hints of plum and brown spice on the nose compliment the boysenberry, blackberry and blueberry finish on the palate. It's well-balanced, soft tannins make this wine a perfect accompaniment to a variety of foods, such as grilled meats or hearty vegetable dishes.



# MAKE YOUR TABLE A GOURMET TABLE

We teamed up with the pioneer in commercial roast & ground coffee to bring you the best breakfast. Make your Christmas morning extra special with an aromatic and flavor-rich cup of fresh-brewed coffee by Arabicas Del Mundo—the new limited edition single origin line of Gourmet Farms.



Arabicas Del Mundo brings you the finest, world-renowned single origin beans from the farms in the best coffee-growing regions around the world: Africa, South America and Asia-Pacific. Nine origins are represented for this maiden launch, with more to come: from Africa, Ethiopian Yirgacheffe and Sidamo; from South America, Brazilian Santos, Panama Finca Santa Teresa, and Guatemala Antigua. From our own Asia-Pacific region, Sumatra Mandheling, along side homegrown 100% Philippine Civet and Benguet Borbon from Gourmet Farms' own coffee estate

Each blend has its own distinct character and taste profile—aroma, body, flavor, balance, and acidity—found in each of our Arabicas Del Mundo Collector's Edition Gold Tins. Take 100% Philippine Civet, for instance, with its earthy flavors, soft aroma, medium body and acidity or Ethiopian Yirgacheffe's medium-body, hint of berry, and notes of lemony citrus or the exceptionally smooth, sweet, and nutty Brazil Santos Arabica.

With almost 40 years of experience behind them, the team at Gourmet Farms takes pride in leading the way to the perfect cup of coffee. From the coffee farmers and farmhands who tend their plantation in Benguet and their satellite farms in Cavite, Batangas, and Bukidnon who do everything from nursing seedlings, to picking coffee cherries, and processing beans to Gourmet's master roasters who carefully treat beans tailored to client specifications to Gourmet's Barista Pros who delicately prepare that amazing cup of coffee, Gourmet Farms ensures quality from bean to cup.

Whether you brew, press, or pour your coffee over, Gourmet Farms' Single-Origin Arabicas Del Mundo is sure to hit the spot.

So start your day fresh. Travel the world thru your coffee with Arabicas del Mundo by Gourmet Farms.











Pair your Christmas breakfast with any one of Gourmet Farms premium blends from their Arabicas del Mundo line. We paired our morning meal with a toasty Benguet Borbon, a spicy-cocolate Guatemala Antigua, and a fruity Ethiopian Yirgacheffe



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## RESTAURANTS TO WELCOME YOU ON A HOLIDAY: OUR HOMES AWAY FROM HOME

Words by **SPANKY HIZON ENRIQUEZ**

Photography by **RALPH HILARIO**

The traditional Noche Buena will forever be our Filipino Christmas Eve tradition, no question. The post-midnight mass buffet spread of the buttery and cheesy ensaymadas, thick hot chocolate, and a sweet baked ham are essentials that we look forward to the whole year. The extravagant menus that often carry over to Christmas Day family reunions, extending from lunch to dinner, complemented by even more of the most decadent dishes on what we all consider to be the happiest day of the year.

But the times they are a-changing. The Filipino diaspora has resulted in families scattered all over the archipelago, and all over the world. Extended

families aren't as extended as they once were, and often, alternatives to grand get-togethers have to be considered. Sometimes, it's just too stressful to cook a multitude of dishes for just a family of five. That's where the restaurants on this list come in.

These are our favorite homes away from home during the holidays, the destinations that serve the best comfort food, have the most traditional menus, the classics that will always remind us of childhood, the favorites that truly make our Christmas celebrations complete.







Cheese Fondue

**FOOD FOR THOUGHT**  
RESTAURANTS TO WELCOME YOU ON A HOLIDAY:  
OUR HOLIDAY HOMES AWAY FROM HOME



Pork Knuckles



Homemade  
S'mores Fondue



Corned Beef Slab



O Captain! My Captain! At the Old Swiss Inn in Makati, that's none other than Adel Del Rosario, who's been working at the restaurant for 22 years now. He loves the perks of his job -- meeting all the celebrities and power brokers, from PNoy to Pacman -- but more than that, he appreciates his career because it has allowed him to provide well for his family. Two decades on, what's the secret of this Captain Waiter's success? His answer is simple: "Masaya po ako sa trabaho ko." We should all be so lucky!

## OLD SWISS INN

My dad loved the first Swiss Inn in Paco; back in the '60s, it wasn't "Old" yet, and as a young lawyer on the rise, he loved the European ambiance, the sophisticated service, and the authentic Swiss dishes. When he started a family, he enjoyed taking his wife and his children there as well. My siblings and I are all grown up now, but we have many fond memories of the restaurant, and so does our mother. And it's a great affection for Old Swiss Inn that we share with thousands of other families. Dining here is a tradition that gets passed on from generation to generation. It's the restaurant where we first discovered what real corned beef was; the place where we learned how to pronounce the word "fondue", and where we first learned how to cook our own steaks in a bubbling pot of oil. And for dessert? One of the most epic sweet endings ever: that Toblerone chocolate fondue! I'm pleased that the original restaurant by the Paco Park is still around and as good as ever, and its sibling in Makati, across the Ayala Triangle, is forever open to serve my beloved dishes, 24/7!!!

*Old Swiss Inn is located at Ground Flr, Somerset Olympia, Makati Avenue corner Santo Tomas St. Urdaneta Makati City. For inquiries, you may call (02) 818 8251.*



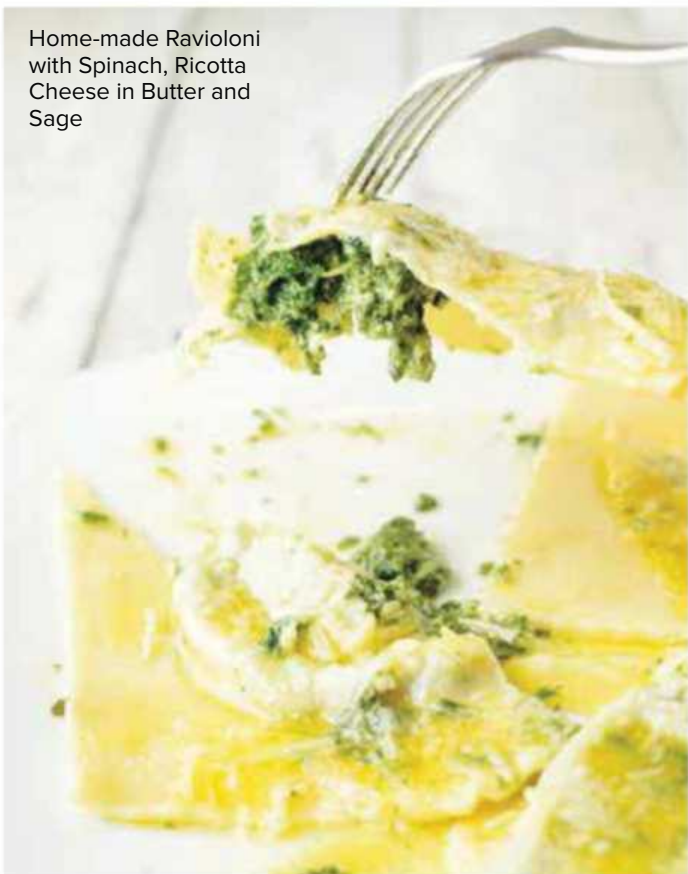
**FOOD FOR THOUGHT**  
BREAKING THE FAST WITH SPANKY HIZON ENRIQUEZ



Classic Italian Panna Cotta



Salt-Crusted Seabass  
(crust on)



Home-made Ravioloni  
with Spinach, Ricotta  
Cheese in Butter and  
Sage



Veal Shank in Milanese  
style with Saffron Rice

**FOOD FOR THOUGHT**  
RESTAURANTS TO WELCOME YOU ON A HOLIDAY:  
OUR HOLIDAY HOMES AWAY FROM HOME



Italian cold cuts with Russian Salad



Emilio Mina, the proprietor of Caruso, is straight out of a Federico Fellini film. A man of impeccable sartorial taste, a true signore of the old school, sipping an espresso and elegantly smoking a cigarette as he proudly surveys his beloved restaurant, a favorite of his for over a dozen years, ever since he first set foot in it. He recently became its sole owner, and he's now turning Caruso into a showcase not only for fine Italian food, but for great Filipino art as well. Bravo!

## CARUSO

It's along Reposo, once a quiet residential street, but now a hub for the country's premiere architecture and interior design practitioners. Entering Caruso can be surprising; one step and you leave the dizzying hubbub of urban Makati behind, and enter an establishment that would be right at home on a medieval piazza in Genova or Milan. It's definitely old school, and I intend that as a compliment, in the best and most flattering way. It's absolutely one of the classiest date places in the city during dinner service, and on weekend brunches, it's a favorite of families, one of the most child-friendly restaurants around. And the food? Caruso's loyalists will contend that it's the best Italian restaurant in the country, and I'm inclined to agree. There are dishes here that I've fallen head over heels for: the Risotto al Salto, also called "jumping rice", risotto cooked and crisped by tossing it in a pan over open flame. And what is simply the silkiest, most subtly sweet Panna Cotta. The best I've ever had in my food loving life. And there's so much more. Caruso is indeed, a classic.

*Caruso is located at 210 Nicanor Garcia St., Bel-Air. Makati City. For inquiries, you may call (02) 895 2451 or 0917 5812832.*



Hot Appetizer Platter:  
Lumpia Shanghai,  
Sisig Baskets,  
Nilasing na Hipon,  
Crispy Calamares



“She’s the boss of Guevarra’s whenever we’re not around!”. Coming from one of the country’s most celebrated chefs, that’s high praise. The recipient of the vote of confidence is Vilma Elum, also known as “Ate Vi”, who’s been working with the Laudicos for almost eight years now. Like all top chefs, she rose through the ranks, from line cook and now, thanks to the training from the husband and wife team, she’s the sous chef of one of the city’s best buffet destinations.

## GUEVARRA’S

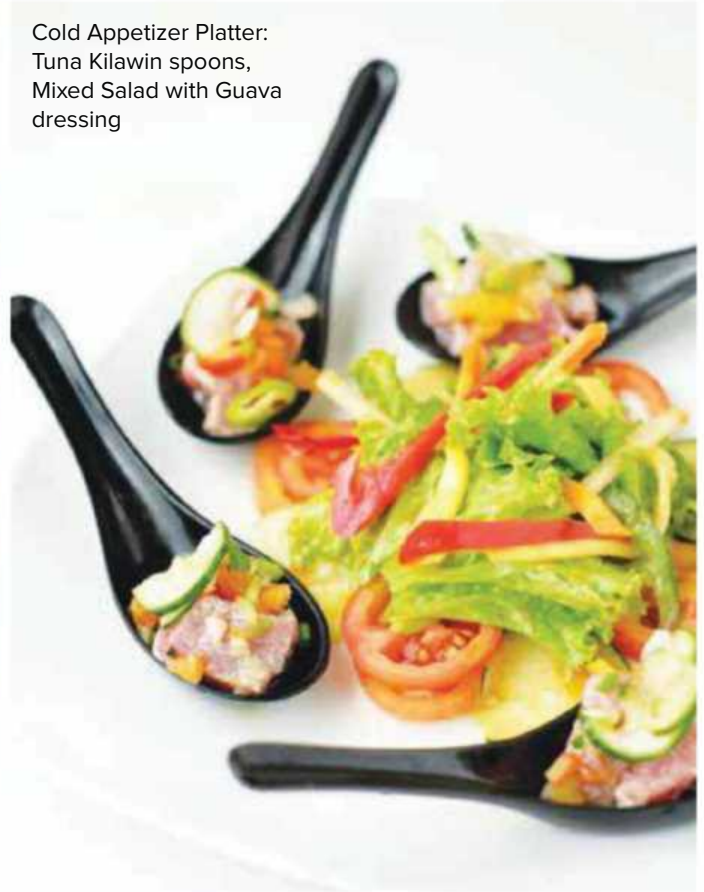
The essence of a cuisine is its flavor. The essence of a successful partnership, both culinary and personal, is passion. Passion for their food, passion for each other. That’s the uncomplicated recipe for the success of the couple behind Guevarra’s, Chef Roland and Chef Jackie Laudico. Theirs is the newest restaurant on this list, less than three years old, but it’s already established a reputation as a destination for excellent Filipino food. The chefs’ take on our native cuisine is traditional, as befits the ambiance of a heritage house that was built almost a hundred years ago in the 1920s. There’s no need for fusion or flights of fancy at Guevarra’s. The restaurant is all about how Filipino food should be prepared: the way our mothers do it, with the best ingredients, cooked slowly, from scratch, no shortcuts, with great care, and yes, with love. Filipino families have always loved buffets, and there are many to choose from; but for the first time, they can enjoy a masterfully curated all-you-can-eat selection that’s dedicated to one thing, and one thing only: a deep commitment to Filipino home cooking.

*Guevarra’s is located at 387 P Guevarra cor Argonne St., Addition Hills, San Juan City. For inquiries, you may call (02) 705 1811 or 705 1874.*

**FOOD FOR THOUGHT**  
RESTAURANTS TO WELCOME YOU ON A HOLIDAY:  
OUR HOLIDAY HOMES AWAY FROM HOME



Angus Beef Kare-kare



Cold Appetizer Platter:  
Tuna Kilawin spoons,  
Mixed Salad with Guava  
dressing



Roast Platter:  
Pork Bely, Angus Beef,  
Sinampalukang Manok



**FOOD FOR THOUGHT**  
BREAKING THE FAST WITH SPANKY HIZON ENRIQUEZ



Counterclockwise:  
Paella Negra,  
Paella con Setas,  
Manchego y Esencia  
de Trufa and  
Paella Valenciana



**FOOD FOR THOUGHT**  
RESTAURANTS TO WELCOME YOU ON A HOLIDAY:  
OUR HOLIDAY HOMES AWAY FROM HOME

Pollo Iberico Chicken



Cangrejos del Calderon



Beef Salpicao



She's a mother of three, and Calderon's MVP: Most Valuable Paella cook! Cherry Llosala began her culinary career with her mentor Mr. Carballo, as his "cocinera" for his home-based Spanish food business. When Calderon opened in San Juan, she was the natural choice to be the very first kitchen hire. The pioneer is now the head cook, and she's even training the new staff of the Pasig and Makati branches. Cherry's come a long way indeed. Olé!

## CALDERÓN

Marmi Perez, Angela Melo, and Monchet Carballo are all successful corporate professionals, but each harbored an unfulfilled dream to open a restaurant. Not too long ago, the stars aligned and the three found a small space in San Juan, on Calderón St. Their shared appreciation for Spanish cuisine resulted in the tiny restaurant named after the street it was on. It was a hit from the day it opened. Enthusiastic social media buzz instantly made Calderón the talk of the town, and on its first month, there were queues of diners waiting patiently for their paella, tapas, postres, and bebidas fix. Calderón is not cutting edge in terms of its comfort food from Spain, and it doesn't need to be. Families come here because of the old fashioned, home style dishes that evoke memories of reunions and special occasions with food cooked by a generous grandmother, a loving father, or a caring wife. Calderón now has two more branches, in Kapitolyo and in Salcedo Village, but each has retained the character of the first: the rustic, warm, and cozy neighborhood restaurant that feels just like a second home.

*Calderón is located at G/F, Classica Condominium, Classica Condominium 112H.V. Dela Costa St., Salcedo Village, Makati City. For inquiries, you may call (02) 8941606 or 0905 5204250.*



# WHAT YOU NEED TO KNOW ABOUT YOUR HOLIDAY MEALS EN MASSE

WORDS BY **FRANCINE YULO**

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Etiquette dictates that you never take a used plate back to a buffet: it's improper, however wasteful. But the reality is that there's a reasonable point to be made by this seemingly outdated view on dining out. "Sometimes guests can be the culprit for infecting your food," says ServSafe-certified instructor Chef Erika De Leon. This sanitary tidbit, among others, explains a few things that are bound to catch some by surprise. We sat down with Chef Erika, the short-course head at Global Academy's Epicurean Lab, for a primer on practical food safety during one of her seminars.

ServSafe is a food handling and management system that provides U.S. FDA-approved training and certification for industry professionals. Based in Chicago, this program advocates quality assurance in food handling across an establishment's chain of command. Seminars and exams for ServSafe Food Handlers and Food Managers are currently mandatory for culinary students. "The final goal is that the food is safe to eat, you lessen spoilage, customer complaints, and incidents of people getting sick, those are the end goals," Chef Erika stresses. Whether you're at a hotel, a buffet chain branch, or even a mom-and-pop operation just outside the Metro, there's a lot to keep an eye on for what you're eating to be considered safe. But that doesn't mean management is legally obligated to do them.

Chef Erika, who has fifteen years of industry experience behind her both here at home and in Australia, shares that while establishments are required to have employees submit a health

certificate or permit furnished by their local barangay, there are no seminars or training programs in place to ensure that people handling your food are prepared to do so. "Kunwari, hawkers in Singapore, they have to pass health inspection to continue. Here, do we actually have it? I don't know!" Chef Erika laughs. Caterers as a food industry sub-sect aren't obliged to disclose any such certifications to their clients, but that doesn't mean you aren't allowed to ask. And if you do, you should be asking whether or not their staff have had any basic food safety training. If you're extra iffy, look out for an ISO certification. "What that represents to a potential client is your food practices are sound. So there's different kinds of ISO certifications, but that's more for companies," ServSafe is more for individuals Chef Erika goes on, "and particularly it applies to a lot of chefs and food industry professionals." She stresses that restaurant managers and hobbyists opening a kiosk at a Sunday market are eligible to take the seminar. Not to say that there aren't alternatives to the professional-grade services ServSafe offers. Chef mentions the Institute of Small Scale Industries (ISSI) at U.P. as a safe bet for basic training.

After all, it isn't just about eating well, but about making sure you eat well and eat safely wherever you are.

If you're hosting a big gathering over the holidays, here are some tips for preparing and storing all that food safely.

## FOOD PREPARATION TIPS

### CREATE PHYSICAL BARRIERS



- USE SEPARATE CHOPPING BOARDS FOR MEAT, POULTRY, AND FRESH PRODUCE

- USE SEPARATE COOKING IMPLEMENTS FOR MEAT, POULTRY, AND FRESH PRODUCE



### CREATE PROCEDURAL BARRIERS

- PREPARE FOOD IN SMALL BATCHES



- FOR FRESH PRODUCE LIKE SALADS, ALWAYS CLEAN RIGHT BEFORE EATING

- CHILL YOUR APPARATUS OR ANY COOKING IMPLEMENTS TO BE USED  
for instance: Food processors for preparing pie crusts or a blender for preparing cold mixtures such as ground meat, seafood mousses or grounding pork fat--preparing cold food with cold implements/utensils delays ingredients from crossing over into the 'danger zone'. Not always practical, in terms of space, but optional for safety.



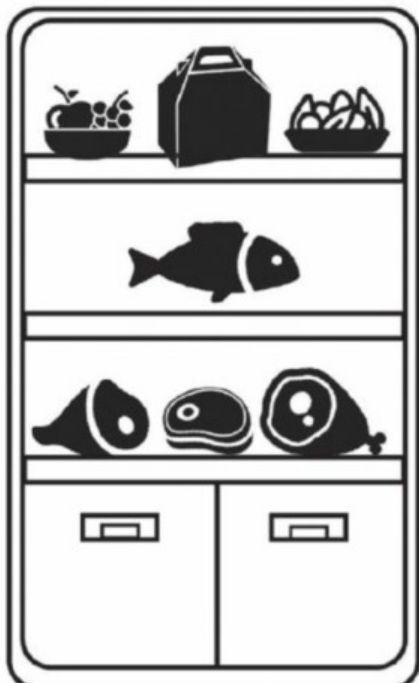
### THE TEMPERATURE DANGER ZONE

(F.Y.I.)

Foodborne bacteria take well to temperatures between 41°F and 135°F

And while we're on the subject, here are a few tips for safe and proper food storage that'll help you at home in the long run.

## FOOD STORAGE TIPS



### TOP SHELF

fruits, vegetables, and leftovers

### MIDDLE SHELF

whole raw fish

### BOTTOM SHELF

whole raw meat

### CHILLERS

raw poultry

raw ground meat

### ON REHEATING

Only re-heat items **ONCE**. Otherwise, you risk crossing over into the temperature danger zone.

pro tip: for big batches of leftovers, only re-heat what you plan to consume and keep the rest in the fridge

### WHERE TO THAW FROZEN GOODS

#### 1. In the REFRIGERATOR



#### 2. In POTABLE WATER



temperature must be lower than 70°F

#### 3. In the MICROWAVE



Raw meats are always stored at the bottom of the fridge--the coldest part.





Tara at Magsalo sa Kusina Ni

# ATCHING LILIAN

Words by **PATRICIA BAUN**  
Recipes by **ATCHING LILIAN BORROMEIO**  
Photography by **TARISH ZAMORA**  
Hair and Makeup by **PEA GONZALEZ**





I picture me in the first grade, waking up in the wrong side of the bed and refusing to go to school. I am pretty certain that I was not the only one.

I was stubborn as a rock, and my father would have no other choice but to drive from Taytay, Rizal to Sta. Ana, Manila, to leave me in my grandmother's care as he and my mother went to work for the day. In the car, the phantom smell of instant noodles would start wafting through the air, I knew that a bowlful of comfort awaited on her table. And I was right. She would be standing at her door, waiting for us. She would lead me to the kitchen uttering half-Tagalog, half-Kapampangan expressions I never understood. She would watch me eat, bathe me after, then let me play with my cousins in the house. And it would turn out to be a good day. No wrong side of the bed to wake up from.

I am not entirely sure if it is biological, but our grandparents will always have a special place reserved in our hearts. Memories with them will always be our fondest, and their presence will always bring a sense of warmth and comfort. Most of us remember our grandmothers for the food they lovingly prepare for us, and our grandfathers for tales best told of their childhoods.

\*\*\*\*\*

Meeting Atching Lilian Lising-Borromeo is like an encounter with my own grandmother. At 75, she is still as sharp as a knife. At first sight, Atching Lilian may seem reserved, but as they say, still waters run deep. She is as passionate as she is experienced in the art of cooking; her energy is unbelievable for her age, in a very good way. We chatted in between mouthfuls of pancit, sisig, and her iconic brazo de mais, in true Kapampangan fashion.



FOOD FOR THOUGHT  
STORY ON SPOTLIGHT: OLD GUARDS IN MODERN TIMES





**FOOD FOR THOUGHT**  
STORY ON SPOTLIGHT: OLD GUARDS IN MODERN TIMES



“Cooking now has reached its peak.  
Kumuha ka ng baso at punuin mo ng tubig.  
Saan mapupunta iyong sobra? Down.  
That’s why I returned to the grassroots of  
cooking.”

– Atching Lilian

Like most Kapampangans, Atching Lilian comes from a long line of mixed heritage. Her family tree is peppered with notable names from the province: Mercado, Lising, Hizon. Names of people considered talking cookbooks in the Kapampangan culinary tradition. “Mahilig sa pagkain pero hindi nagluluto. Alam nila ang dapat gawin pero bibig lang nila ang nagsasalita.” Coming from a clan that contributed greatly to the cultural and culinary identity of Pampanga, Atching Lilian is keen to point out a distinct characteristic of Kapampangan behavior. “Ang ugali ng Kapampangan, kapag dumating ang bisita, ang unang tanong, “Mangan na ka?”” She believes this stems from the Kapampangan’s unquestionable love for cooking and eating. “At an early age, I was exposed in the kitchen,” Atching Lilian recalls. She grew up in her grandmother’s house, where she learned how to cook by watching. “Sabi ng ima ko, kaysa mga manika, mas gusto ng lola ko na may dala akong isang kutsilyo, isang kutsara, at dahon. Kapag nagpupukpok iyong kusinera niya, gusto niya ako rin, nagpupukpok,” Yet in spite of the background and the rearing, young Lilian did not see herself embarking on a life’s journey with food.

Like her father, Atching Lilian wanted to become a doctor, but her conservative family chose home economics for her, which did not exactly sit well with her. Like any youth rebelling against tradition, Atching Lilian took longer to finish school and deliberately refused to put years’ worth of learning into practice. In the rare times she did, it was with intense exasperation.

“Kapag gumagawa ako ng ensaymada o gumagawa ako ng San Nicolas cookies, doon sa minamasa ko nilalagay iyong inis ko,” she recalls with a laugh. Little did she know that these pastries she so frustratingly made would change her life forever.

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Atching Lilian looked at it all like an old friend she wanted to reconnect with. And reconnect she did. “Ang ginawa ko, I went back to the grassroots of cooking. For six years, I did research about Kapampangan cooking.”

Like any rookie entering the big ball game, Atching Lilian had to start somewhere. She tried her hand at teaching home economics in schools and working at hotels. But what really made a career as a fully-fledged cook was an old-fashioned cooking contest. The first Great Maya Cookfest with Nora Daza became Atching Lilian’s ticket to fame. She and her mother participated in the competition, and while the latter lost in a weekly final, she made it to the end. “Isa iyon sa mga stepping stone para lumakas ang loob ko. Nagkaroon ako ng kumpiyansa sa sarili ko,” she shares.

Admittedly, her return was a bit too late. A good number of Kapampangan recipes were never documented, and some cooks who privy to the province’s most prized secret recipes had already passed on, their secrets passed on with them, lost forever. When Atching Lilian decided to take it upon herself to care for the culinary heritage of Pampanga, she did so supporting the idea that recipes ought to be shared and passed on for generations to come. One of these recipes is that of the San Nicolas cookie.

Named after the San Nicolas de Tolentino, a miracle healer and the patron saint of bakers, the San Nicolas cookie was the answer to an uncontrollable wastage of egg yolks in the 18th century, when egg whites and shells were used a brick adhesive for building churches and several other structures during the Spanish occupation. “Ang mga mayayaman dito sa Mexico, nag-aral sa Sta. Rita, Pampanga kung saan may colegio ang mga madreng Dominican. Tinuro iyang recipe na iyan para ma-solve



ang problema. Isa sa mga estudyante ang great grandmother ko, si Alejandra Andrea Hizon Lorenzo,” Atching Lilian reveals. The original wooden molds used simple designs, but because Kapampangans are very artistic and flamboyant, they came up with new molds, each wealthy clan had their own unique design, like a family coat of arms worn proudly. Atching Lilian’s iconic design is leaf-shaped, among many other hundred-year-old molds she keeps to this day.

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Atching Lilian recalls a time when she was seven or eight, and assigned to help her grandmother out with their heirloom ensaymadas, holiday staples in Pampanga. “Ang ensaymada kasi namin ay gawa sa 40 egg yolks. At ang sabi sa akin, kapag nakagawa ako ng ensaymada, bibigyan ako ni Santa Claus ng gift. All my life hindi ako nakakita ng laruan, kaya nagsulat ako na sana bigyan niya ako ng doll.” Her first batch of ensaymadas were hard as stone, but with fiery motivation, Atching Lilian persisted and made a better batch after several attempts. “Maaga akong nagising nang Pasko, nakita ko talaga mayroon akong manika. May sound, gumagalaw ang mata. First time kong magkaroon ng manika. Lumuhod ako sa tuwa, ginising ko ang daddy ko, sabi ko binigyan ako ni Santa Claus kasi gumawa ako ng ensaymada.” From then on, Atching Lilian understood that Christmas in Pampanga was not something taken lightly. She recalls several other Kapampangan Christmas practices from her childhood; the most important being processions of patron saints and handmade lanterns. “Bawat barrio dito sa Mexico, may santo. Dinadala iyon sa bayan kasama iyong mga parol para sa prusisyon tuwing December 24.” Children carrying lanterns in the shapes of pigs, dragonflies, and roosters filled the roads and lit the way. Atching Lilian’s grandmother, Doña Maura Hizon Lorenzo, would feed the townsfolk before they returned to their homes for their own intimate celebrations. Today, the parade carries on every Christmas Eve, albeit less extravagantly.

Even the tradition of serving food has evolved. “Kumakain kami ng Golden Delicious apples tuwing Christmas lang. Kakain kami ng castañas tuwing Christmas lang. Tapos kakain kami ng pabo tuwing Christmas, birthday o fiesta lang.” Now, these foods have become readily accessible, and there is no more need to wait for Christmas. “Kasi may innovation na, naglalagay na sila ng bago, wala na iyong luma,” Atching Lilian says.

Not that innovation is on the wrong side of the culinary equation; it is only inevitable for the cooking life to improve and become convenient, from technology down to ingredients. But while everyone rides the waves, Atching Lilian chooses to wait on the shore for a very insightful reason. “Cooking now has reached its peak. Kumuha ka ng baso at punuin mo ng tubig. Saan mapupunta iyong sobra? Down. That’s why I returned to the grassroots of cooking.” And a lot of people followed suit: traditional cooking gained a newfound appreciation. Ang Kusina ni Atching Lilian, her ancestral home where she still resides, quickly became part of a culinary itinerary. Tourists can watch her prepare heirloom recipes using centuries-old implements. Atching Lilian stands between Pampanga’s colorful past and its present day, serving as old guard to the province’s gastronomic origins with every taste and every bite of her traditional fare. As we wound down the feature, I realized that Atching Lilian’s advocacy tries to teach us that as we go through life, we find ourselves attached and fascinated with the musings of modern life, but we will always seek comfort in the familiar. The same way we still run to our grandparents at first sight of them. The same way I wish there were a hot bowl of instant noodles on the table, at the end of a bad day. The same way we anticipate Christmas all year round. The same way I’ll be looking forward to visiting Atching Lilian again for another chat and another packet of her San Nicolas cookies.

FOOD FOR THOUGHT  
STORY ON SPOTLIGHT: OLD GUARDS IN MODERN TIMES





FOOD FOR THOUGHT  
STORY ON SPOTLIGHT: OLD GUARDS IN MODERN TIMES



## BRAZO DE MAIS

*(Candaba's Brazo de la Reina)*

Preparation Time: 35 minutes  
Cooking Time: 1 hour  
Baking time: 15 minutes or until golden brown  
Makes 6 pieces

### FOR THE FILLING

#### INGREDIENTS

1 tablespoon butter  
1/3 cup all-purpose flour  
1 3/4 cup gatas damulag (or carabao's milk) or  
1 can evaporated milk  
4 egg yolks, slightly beaten  
3/4 cup sugar  
1/2 cup cashew nuts (or cream style corn)

#### PROCEDURE

- 1 Melt butter in a cooking pan and add flour. Mix well.
- 2 Put off the fire and add milk and sugar. Continue cooking over low fire. Stir frequently to avoid burning.
- 3 Lastly, add the slightly beaten egg yolks and nuts (or cream style corn). Let cool.

### FOR THE MERINGUE

#### INGREDIENTS

4 egg whites  
1 cup + 2 teaspoons sugar  
1/8 teaspoons rock salt

#### PROCEDURE

- 1 Beat egg whites and salt until stiff but not dry.
- 2 Add sugar gradually, beating well after each addition.

### TO BUILD

#### INGREDIENTS

Lard or margarine, for greasing  
Flour, as needed.

#### ASSEMBLY

- 1 Cut a brown paper into 8 x 7 inches and grease with lard or margarine. Sprinkle flour onto the greased surface.
- 2 Pipe out the meringue with cake tube decorator number 7. Make up and down motion to create the design of corn grain.
- 3 Brown under broiler or bake in a toaster oven until golden brown.
- 4 Turn unto another greased paper of the same size and while the meringue is still hot, quickly spread the filling in the middle and roll like lumpia.







# MODERN KAPAMPANGAN

WORDS BY **PATRICIA BAUN**

PHOTOGRAPHY BY **TARISH ZAMORA**





AMARE BY CHEF CHRIS

Chicken Liver Sautéed in  
Olive Oil with Assorted Fresh  
Mushrooms and Porcini



Grilled Wagyu Steak and  
Large Prawns on a bed of  
Chorizo and Garlick Pilaf and a  
side of Roasted Pumpkin



Penne and Roasted Aubergine, Celery and Assorted  
Peppers topped with Fresh Herbs and Pecorino

Tucked strategically in the heart of Clark through Oxford Hotel, Amare is the newest comfort dining place Kapampangans have been raving about. It just makes perfect sense, because Chris Locher—the name that shook the culinary scene both in Pampanga in Manila, is the culinary genius behind this enterprise.

Initially, Chef Chris intended to introduce new items in Amare's menu, but his loyal customers would always request for the classics from his previous restaurants. And more often than not, Chef Chris would indulge. Presently, he has incorporated his patrons' favorites in Amare's offerings, while reinventing his cuisine with his new creations.

Having stayed in the Philippines for over two decades, Chef Chris identifies himself now more as Filipino than as a foreigner. And while he is of Swiss descent, the food culture he grew up with strikes a resemblance with ours—home-style, family cooking. So it did not take too long for his restaurants to be well-received

by customers, and the food they loved and enjoyed all these years has become the gold standard in Swiss-Italian comfort dining.

While he has set up shop both in Manila and in Pampanga, Chef Chris ultimately prefers the latter. "Pampanga inspires me. Pampanga is home. I'm a better person when I'm here, I'm more relaxed, I'm more calm," Chef Chris says. And it shows in Amare's food—comforting, satisfying, and ultimately delicious.

For a good dose of pasta, Pasta Roma and Pasta Venuto are excellent options. For mains, the Salmon Fillet and Land & Sea Combo are not only fresh and savory; they are also of sizable portions and are really meant for sharing. And while you're at it, make sure to order Chef Chris' rollizza. Freshly made thin crust pizzas made magically soft that you can roll it—hence the name—and is best eaten with alfalfa sprouts and arugula leaves, for that wonderful combination of different flavors.









# RAINFOREST KICHENE

A chef-driven restaurant in the city of San Fernando, Pampanga, is on our radar as one of the best gastro-destinations in the area. Rainforest Kichene, owned by Chef Vince Garcia, is a haven of elevated tastes.

Chef Vince has quite a humble story: at an early age, he worked as a ball boy, sold pan de sal in the morning, balut in the evening, and meriendas in between—all to fund his elementary and high school education. In college, he pursued Hotel and Restaurant Management, balancing his studies with tennis for a full varsity scholarship. Straight out of college, he worked at the Holiday Inn Clark and took further studies at the International School for Culinary and Hospitality Management (ISCAHM) in Katipunan, at the Lyceum of the Philippines University (LPU), and even taken Henry Sison lifestyle classes. Chef Vince simply refuses to stop learning, making sure to attend important conventions for chefs and affiliates himself where he is able to learn from his icons.

Rainforest Kichene started out as a private dining venture in Chef Vince's home garage. His first clients, a group of young doctors who enjoyed his cooking, put up a page on Facebook and took reservations on his behalf. Funny as it seems, he acknowledges the support of his clients and social media as indispensable to his newfound success. "Kung wala 'yong mga guests ko, wala ako dito," he thoughtfully admits.

From handpicking premium ingredients, cooking the dishes himself, to sitting down and chatting with his guests, Chef Vince makes sure that dining in Rainforest Kichene is a highly personal experience. "I treat them as my family," and this is the true mark of Kapampangan culture—welcoming guests wholeheartedly and serving them with only the finest food on the table.

Make sure to include Rainforest Kichene on your holiday itinerary and request for the bestsellers: Mediterranean Braised Lamb Shank, Herb Roasted Chicken, and Rainforest Signature Seafood Paella. The Salt-Crusted Lechon Liempo, roasted for four hours and served with Pepper Sauce, Orange Gremolata, and Apple Sauce, was an absolute treat. Be sure to order it, three days in advance. We preferred the lechon-apple sauce combo the most because if Christmas had a taste, we're pretty sure it'd be this. For desserts, order the classic Crème Brûlée and Chef Vince's Banutella Pie, which is like banoffee pie, only so much better.

*Clockwise, from left to right: Salt-Crusted Lechon Liempo with 3 sauces: Pepper, Apple, and Orange Marmelata, Banutella Pie, Rainforest signature Homemade Focaccia Bread topped with Smoked Salmon Paté, Crème Brûlée, Rainforest signature Seafood Paella, Rainforest signature Organic Salad with edible flowers dressed in Raspberry Vinaigrette, Mediterranean Braised Lamb Shank, USDA certified Angus Beef T-BONE Steak with Baked Pumpkin and Buttered Brussel Sprouts, Blue Rice*





Gule Magalang



Kare-kare



Abe's Morcon

## ABE'S FARM

The LJC Restaurant Group, who is behind Ang Bistro Sa Remedios, Café Adriatico, Lorenzo's Way, Fely J's Kitchen, and Abe, has given in to the rustic charms of province life, through Abe's Farm. Sitting at the foot of Mount Arayat in Magalang, Pampanga, Abe's Farm is formerly the rest house of the late Larry J. Cruz, until it was converted into a restaurant and spa and first opened its doors to the public in 2008.

When you are starting to feel too caught up in the uncontrollable busyness of work, Abe's Farm is the perfect escape. A stroll around the farm would instantly lend a sense of serenity, with lush greens abundantly growing as far as your eyes can reach. The air is cooler, the atmosphere far from the hustle and bustle of the city, and of course, the food and service are superb.

Trends may have penetrated the Pampanga, with modernized cuisines and fusion concepts already prevalent. But Abe's Farm's strong suit remains to be traditional Kapampangan food.

Rounding up all the bestsellers of all the LJC concepts, Abe's Farm's menu is a powerhouse. Start with a plateful of Gule Magalang, a stew of freshly harvested vegetables and squash flowers. Then slowly transition into the mains as Abe's Morcon and Kare-kare grace the table. But the limelight still belongs to the Knockout Knuckles, succulent, crisp, and tasty as it has always been. Gobble with a spoonful of Bamboo Rice, and come back for seconds. For a true blue LJC patron, this is heaven in the North!

And after a scrumptious meal, guests can swing by the spa for the perfect prelude to siesta. Spa services include massages that employ only the highest aromatherapy and reflexology methods. Doze off for a few hours or lounge around with friends and family. Abe's Farm redefines R&R by offering a holistic experience of a provincial getaway, especially when life in the city gets a bit weary because of the holiday rush.



Bamboo Rice and Binukadkad na Pla-pla



# BANH MI NGON

Pampanga has a long history of cradling diverse cultures—American, Korean, and Filipino. While Vietnamese immigrants may be considered a minority, one quaint restaurant is making Vietnam proud. Banh Mi Ngon is one of the pillars that have successfully established the reception of Vietnamese cuisine in Pampanga.

Couple Nilo Ta Reyes and Tran Duy Minh Trang—half-Filipino and half-Vietnamese and full-blooded Vietnamese, respectively—ensure that their fares are fresh and authentic to the flavors of Saigon. Nilo grew up in Pampanga and Trang came from Hue, Vietnam's food capital. It's the perfect marriage, literally and figuratively, especially as far as running a restaurant is concerned.

Banh Mi Ngon specializes in the iconic Vietnamese sandwich, banh mi, from which the name of the restaurant is derived. The true test of an excellent Banh Mi lies in the baguette, which should have a crisp and crumbly shell and soft and chewy dough. And with just one bite of their Banh Mi, you know it makes the cut. Ngon, which means tasty in Vietnamese, perfectly sums up not only their Banh Mi, but also the rest of their offerings. Summer Rolls are fresh and tasty pockets of crisp vegetables and prawn rolled in rice paper, paired perfectly with a special dipping sauce. The Pho is nothing below superior, its warm and flavorful broth and firm noodles both pleasant and comforting to the palate. Their Vietnamese Salad is good for a meal on its own, and we enjoyed eating it with Nem Nuong on the side, for that much-needed savory note.

Committed to bringing only the fresh and finest Vietnamese flavors, Nilo and Trang are already planning their expansion to Manila, in order to make Banh Mi Ngon more accessible to metro folks with discerning tastes.

*Clockwise, from left to right: Goi Tom Thit (Shrimp Salad), Banh Mi, Goi Cuon (Fresh Spring Rolls), Pho Ngon (Beef Noodle Soup), Cha Gio (Fried Summer Rolls)*









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